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NAVSUP Publication 7

UNITED STATES AIR FORCE
AFM 146-12 – Volume I

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ARMED FORCES RECIPE SERVICE

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DEPARTMENTS OF THE ARMY, THE NAVY,
AND THE AIR FORCE
Washington, DC, 1 MAY 1980

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ARMED FORCES RECIPE SERVICE

This revision which has been developed and reviewed by the Armed Forces Recipe Service Committee and approved by the Department of the Defense Food Planning Board, adds new general information, recipe revisions and new recipes to the Armed Forces Recipe Service. The Index of Recipes that accompanies this revision is revised accordingly.

TO ASSIST IN ACCURATE MAINTENANCE OF THIS PUBLICATION, USE THE FOLLOWING PROCEDURE TO UPDATE YOUR RECIPE FILES:

1. Remove and discard all previous Armed Forces Recipe Service recipes (basic and changes 1 through 4).
2. Replace with this revision.
3. Replace the Index of Recipes with Index of Recipes (Revision).

This card will be retained and inserted as the last card of the publication.

(OVER)

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A. GENERAL INFORMATION

A. GENERAL INFORMATION No. 1(1)

RECIPE CONVERSION

All recipes in this file are designed to produce 100 portions. The portion size is noted in the upper right corner of each recipe. Since few dining facilities serve exactly 100 persons, and, in some instances the acceptable size portion may be smaller or larger, it is often necessary to reduce or increase a recipe. You may adjust the recipe to yield the number of servings needed, or to use the amount of ingredients available, or to produce a specific number of smaller portions. You may pencil in your computations in the blank column on the recipe card.

In the Weights Column on each recipe card, the quantities of items needed are listed as__ lb,__ oz, or__ lb__ oz. When increasing or decreasing a recipe, the division or multiplication of pounds and ounces is simplified when decimals are used.

1. To convert the quantities to decimals, use this table:

Weight in Ounces	Decimal of Pound	Weight in Ounces	Decimal of Pound
1	.06	9	.56
2	.13	10	.63
3	.19	11	.69
4 (¼ lb)	.25	12 (¾ lb)	.75
5	.31	13	.81
6	.38	14	.88
7	.44	15	.94
8 (½ lb)	.50	16 (1 lb)	1.00

For example: 1 lb 4 oz is converted to 1.25 lb

(OVER)

2. To adjust the recipe to yield a specific number of servings:

First— Obtain a working factor by dividing the number of servings needed by 100. For example:
348 (servings needed) ÷ 100 = 3.48 (Working Factor)

Then— Multiply the quantity of each ingredient by the working factor. For example:
1.25 lb (recipe) x 3.48 (Working Factor) = 4.35 lb (quantity needed)
The part of the pound is converted to ounces by multiplying the decimal by 16. For example:
.35 x 16 ounces = 5.60 ounces.

After the part of the pound has been converted to ounces, use the following scale to "round off":

.00 to .12 = 0
.13 to .37 = ¼ ounce
.38 to .62 = ½ ounce
.63 to .87 = ¾ ounce
.88 to .99 = 1 ounce

Thus 5.60 ounces will be "rounded off" to 5½ ounces, and 4 lb 5½ ounces will be the quantity needed (equal to 4.35 lb).

(CONTINUED)

RECIPE CONVERSION

3. To adjust the recipe on the basis of a quantity of an ingredient to be used:

   First—Obtain a Working Factor by dividing the pounds you have to use by the pounds required to yield 100 servings. For example:
   102 lb ÷ 30 (lb per 100 servings) = 3.40 (Working Factor)

   Then—Multiply the quantity of each ingredient in the recipe by the Working Factor.

4. To adjust the recipe to yield a specific number of servings of a specific size:

   First—Divide the desired portion size by the standard portion of the recipe.
   3 oz (desired size) ÷ 4 oz (standard portion) = .75
   348 (servings needed) x .75 = 261
   261 ÷ 100 = 2.61 (Working Factor)

   Then—Multiply the quantity of each ingredient in the recipe by the Working Factor.

RECIPE ABBREVIATIONS

tsp—teaspoon	gal—gallon
tbsp—tablespoon	oz—ounce
pt—pint	lb—pound
qt—quart	A.P.—As Purchased
cn—can	E.P.—Edible Portion

UNLESS OTHERWISE SPECIFIED IN THE INGREDIENTS COLUMN, THE E.P. WEIGHT IS USED FOR ALL ITEMS LISTED ON EACH RECIPE CARD.

MEASURING PROCEDURE

Weights are more accurate than measures and recipe ingredients should be weighed whenever possible. If scales for weighing are not available, follow the rules for measuring to ensure accurate measures.

Flour, general purpose or bread	When specified, sift before measuring. Place flour lightly in measuring utensil. Level with straight edge of knife. Do not shake utensil; do not pack flour.
Sugar, granulated	Fill measuring utensil without shaking. Level with straight edge of knife. If sugar is lumpy, sift before measuring.
Sugar, brown	Pack lightly into measuring utensil. If sugar is lumpy, roll with a rolling pin to break up any lumps before measuring.
Milk, nonfat, dry	Stir lightly with a fork or spoon. Place lightly in measuring utensil. Do not shake utensil. Level with straight edge of knife.
Baking powder and spices	Stir lightly with fork or spoon. Dip dry measuring spoon into container, bringing it up heaping full. Level with straight edge of knife.
Solid fats	Press fat firmly into measuring utensil. Level with straight edge of knife.

TABLE OF WEIGHTS AND MEASURES FOR CAN SIZES

CAN SIZE	AVERAGE NET WEIGHT OR FLUID MEASURE PER CAN (SEE NOTE)	AVERAGE CUPS PER CAN	CANS PER CASE	APPROX. NO. CANS EQUIV. NO. 10 CN
No. 10	6 lb 8 oz	12½	6	1
No. 3 cyl	3 lb 2 oz (46 fl oz)	5¾	12	2
No. 3 (vacuum)	1 lb 7 oz	2¾	24	4½
No. 2½	1 lb 12 oz	3½	24	4
No. 2	1 lb 4 oz	2⅓	24	5
No. 303	1 lb	2	24	7
No. 300	14 oz	1¾	24	7
No. 2 (vacuum)	12 oz	1½	24	8
No. 1 picnic	11 oz	1¼	48	10

NOTE: The net weight on can or jar labels differs among foods due to different densities of foods. For example: A No. 10 can contains 6 lb 3 oz sauerkraut or 7 lb 5 oz cranberry sauce. Meats, fish, and shellfish are known and sold by weight of contents of can. For net weight listings of specific foods, check the conversion factor column in the Federal Supply Catalog, Group 89, Subsistence.

TABLE OF CONVERSION FACTORS FOR CONVERTING "EDIBLE PORTION" WEIGHTS OF FOODS TO "AS PURCHASED" WEIGHTS OF FOODS

VEGETABLES

The E.P. (Edible Portion) weight of all vegetables, unless otherwise specified, is used in the recipes. This table lists raw items and easy, one-step conversion factors to determine how much A.P. (As Purchased) weight of vegetables to process.

To use these factors, multiply the E.P. quantity of ingredients listed in the recipe by the appropriate conversion factor given below to arrive at the quantity of the item (A.P.) to process.

EXAMPLE: 3 lb sliced cucumbers (pared) E.P. (ingredient weight) x 1.19 (conversion factor) = 3.57 lb (3 lb 9 oz) fresh cucumbers A.P. The E.P. quantity may be determined from an A.P. quantity by dividing the A.P. by the conversion factor as follows:
3.57 lb (3 lb 9 oz) fresh cucumbers A.P. ÷ 1.19 (conversion factor) = 3 lb cucumbers (pared) E.P.

Item	Conversion Factor E.P. to A.P.	Item	Conversion Factor E.P. to A.P.
VEGETABLES, FRESH:		Carrots (scraped)	1.22
Asparagus (trimmed)	1.89	Cauliflower (trimmed and cored)	1.20
Broccoli (trimmed)	1.28	Celery (trimmed)	1.37
Cabbage (trimmed and cored)	1.25	Corn-on-Cob (husked and silked)	1.43

(OVER)

Item	Conversion Factor E.P. to A.P.	Item	Conversion Factor E.P. to A.P.
Cucumbers (pared)	1.19	Peppers, sweet (stemmed, seeded, cored)	1.22
Cucumbers (unpared)	1.05	Potatoes, white (pared)	1.23
Eggplant (pared)	1.23	Potatoes, sweet (pared)	1.25
Eggplant (unpared)	1.03	Radishes (trimmed)	1.09
Endive (trimmed)	1.11	Romaine (trimmed)	1.06
Escarole (trimmed)	1.11	Rutabagas (pared)	1.18
Garlic, dry (peeled)	1.15	Spinach (trimmed)	1.09
Greens, collard (trimmed)	1.35	Squash, summer (trimmed)	1.05
Greens, kale (trimmed)	1.41	Squash, fall and winter:	
Lettuce (trimmed and cored)	1.08	Acorn (seeded)	1.15
Onions, dry (peeled)	1.11	Butternut (pared and seeded)	1.19
Onions, green with tops (trimmed)	1.20	Hubbard (seeded)	1.12
Parsley (trimmed)	1.05	Tomatoes (stemmed)	1.02
Parsnips (pared)	1.18	Turnips (pared)	1.23

(CONTINUED)

A. GENERAL INFORMATION No. 7

TABLE OF CONVERSION FACTORS FOR CONVERTING "EDIBLE PORTION" WEIGHTS OF FOODS TO "AS PURCHASED" WEIGHTS OF FOODS

FRUITS

The E.P. (Edible Portion) weight of all fruits, unless otherwise specified, is used in the recipes. This table lists raw items and easy, one-step conversion factors to determine how much A.P. (As Purchased) weight of fruits to process.

To use these factors, multiply the E.P. quantity of ingredients listed in the recipe by the appropriate conversion factor given below to arrive at the quantity of the item A.P. to process.

EXAMPLE: 3 lb sweet cherries (stemmed and pitted) E.P. (ingredient weight) x 1.19 (conversion factor) = 3.57 lb (3 lb 9 oz) fresh cherries A.P. The E.P. quantity may be determined from an A.P. quantity by dividing the A.P. by the conversion factor as follows: 3.57 lb (3 lb 9 oz) fresh sweet cherries A.P. ÷ 1.19 (conversion factor) = 3 lb sweet cherries (stemmed and pitted) E.P.

Item	Conversion Factor E.P. to A.P.	Item	Conversion Factor E.P. to A.P.
FRUITS, FRESH:		Bananas (peeled)	1.54
Apples (pared and cored)	1.28	Cantaloupe (pared and seeded)	1.96
Apples (unpared and cored)	1.18	Casaba melon (pared and seeded)	1.67
Apricots (unpeeled and pitted)	1.08	Cherries, sweet (stemmed and pitted)	1.19
Avocados (peeled and seeded)	1.45	Cranberries (culled)	1.05

(OVER)

Item	Conversion Factor E.P. to A.P.	Item	Conversion Factor E.P. to A.P.
Grapefruit (segments only)	1.92	Peaches (peeled and pitted)	1.32
Grapes (stemmed and seeded)	1.12	Peaches (unpeeled and pitted)	1.10
Honeyball melon or Honeydew melon (pared and seeded)	2.17	Pears (pared and cored)	1.28
Lemons (juice only)	2.33	Pears (unpared and cored)	1.09
Limes (juice only)	2.13	Persian melons (pared and seeded)	2.38
Nectarines (unpeeled and pitted)	1.10	Pineapple (pared and cored)	1.92
Oranges (juice only or sections without membrane)	2.00	Plums (pitted)	1.06
Oranges (peeled, seeded sections with membrane)	1.41	Strawberries (capped and stemmed)	1.06
		Tangelos (sections)	1.35
		Tangerines (sections)	1.39
		Watermelons (pared and seeded)	1.92

A. GENERAL INFORMATION No. 8

TABLE OF EGG EQUIVALENTS

Frozen Whole Eggs may be used in equivalent weights to shelled fresh whole eggs.
Dehydrated Egg Mix may be used in most recipes requiring whole eggs as shown in the table. Reconstitute one part egg mix with 2½ parts water by weight. Egg mix reconstitutes most easily in lukewarm water; however, cool water may be used.

FRESH WHOLE EGGS (SHELLED)			DEHYDRATED EGG MIX		
Medium Size	Weight	Volume	Weight	Volume (Approx.)	Water to be Added
1 egg	1.6 oz	3 tbsp	½ oz	2 tbsp	2⅔ tbsp
2 eggs	3.2 oz	6 tbsp	1 oz	¼ cup	5 tbsp
10 eggs*	1 lb	2 cups	5 oz	1¼ cups	1½ cups
12 eggs	1 lb 4 oz	2⅓ cups	6 oz	1½ cups	scant—2 cups
20 eggs	2 lb	1 qt	10 oz	2½ cups	3 cups
40 eggs	4 lb	2 qt	20 oz	1¼ qt (1–No. 3 cyl cn)	1½ qt

NOTE: 1. Exceptions to above substitutions will be noted on individual recipes. For example, substitution in Recipe No. F-10. Scrambled Eggs, is based on volume of the basic recipe.

* 10 large eggs = 1 lb 2 oz

(OVER)

2. *Reconstitution of Dehydrated Egg Mix.*
    a. *Method 1.* Place dehydrated egg mix in bowl; stir with a wire whip; add 1/3 of the water; whip until a smooth paste is formed; add remaining water; whip until mixture is blended.
    b. *Method 2.* Add dehydrated egg mix to water; stir to moisten; let stand 5 minutes; whip until smooth.
3. *For Baked Products.*
    a. *Method 1.* Reconstitute dehydrated egg mix; substitute for eggs in recipe.
    b. *Method 2.* Sift dehydrated egg mix with dry ingredients; add water in Step in Method column where whole eggs are incorporated.
4. For batter dips, dehydrated egg mix may be reconstituted and used. See Tempura Batter, Recipe No. D-52.
5. DO NOT USE RECONSTITUTED EGGS IN UNCOOKED SALAD DRESSINGS OR OTHER RECIPES WHICH DO NOT REQUIRE COOKING.
6. For greater accuracy, weigh dehydrated egg mix. If this is not possible, use standard measuring utensils and PACK dehydrated egg mix.
7. Since dehydrated egg mix is formulated with 51% whole egg solids, 30% nonfat milk solids, 15% vegetable oil, and 1.75% salt, some recipes will have notes to delete recipe ingredients such as salt and milk.
8. RECONSTITUTED DEHYDRATED EGG MIX SHOULD BE USED WITHIN ONE HOUR UNLESS REFRIGERATED. DO NOT HOLD OVERNIGHT.

A. GENERAL INFORMATION No. 9

GUIDELINES FOR CONTAINER YIELDS FOR CANNED FRUITS

TYPE OF FRUIT	PORTION SIZE (Approximate)	CAN SIZE	No. OF CANS FOR 100 PORTIONS
Applesauce	½ cup	No. 303 cn No. 10 cn	25 4
Applesauce, Instant	½ cup	No. 2½ cn	4
Apricots, halved	3–5 halves	No. 2½ cn No. 10 cn	16 4
Blackberries	½ cup	No. 303 cn No. 10 cn	25 4
Blueberries	½ cup	No. 10 cn	4
Cherries, sweet, dark or light, pitted or unpitted	½ cup	No. 303 cn No. 10 cn	25 4
Figs, Kadota	3–4 figs	No. 303 cn	25
Fruit Cocktail	½ cup	No. 2½ cn No. 10 cn	16 4
Grapefruit	½ cup	No. 303 cn No. 3 cyl cn	25 8

(OVER)

TYPE OF FRUIT	PORTION SIZE	CAN SIZE	No. OF CANS FOR 100 PORTIONS
Peaches,			
halves	2 halves	No. 2½ cn	16
		No. 10 cn	4
quarters or slices	½ cup	No. 2½ cn	16
		No. 10 cn	4
Pears,			
halves	2 halves	No. 2½ cn	16
		No. 10 cn	4
quarters or slices	½ cup	No. 2½ cn	16
		No. 10 cn	4
Pineapple,			
chunks or tidbits	½ cup	No. 2 cn	20
slices	1 large or 2 small slices	No. 10 cn	4
		No. 2 cn	20
		No. 10 cn	4
Plums, whole	2 to 3 plums	No. 2½ cn	16
		No. 10 cn	4
Prunes, whole, unpitted	2 to 3 prunes	No. 10 cn	4

NOTE: Other sizes of cans may be substituted. See Recipe Card A-5.

A. GENERAL INFORMATION No. 11

USE OF DEHYDRATED ONIONS, GREEN PEPPERS, AND PARSLEY

ONIONS

Dehydrated, chopped or minced onions and dehydrated, compressed, chopped onions may be used in any recipe ich specifies "onions, dry, chopped or sliced" in the Ingredients column.

FOR USE AS RAW ONIONS:

Cover dehydrated onions with room temperature (70°F. to 90°F.) water. Stir dehydrated, compressed onions to break apart. Let stand 30 minutes or more. Drain. If recipe calls for water, use the drained onion water.

FOR USE AS SEASONING:

Add dehydrated chopped or minced or dehydrated, compressed onions directly to recipes containing a large quantity of liquid such as stews, soups, and sauces. Add rehydrated onions to drier recipes such as meat loaf.

REHYDRATION GUIDE:

3 oz (1 cup) dehydrated chopped onions plus 2 cups water is the equivalent of 1 lb 8 oz (4½ cups) raw onions.

1 lb dehydrated or dehydrated chopped onions is equivalent to 10 lb onions A.P. or 8 lb onions E.P.

1 disc dehydrated, compressed onions plus 2 cups water is equivalent to 10 oz (2 cups) raw onions.

GREEN PEPPERS

Dehydrated green peppers may be used in any recipe which specifies "peppers, sweet, diced or chopped" in the Ingredients column.

FOR USE IN SALADS OR OTHER UNCOOKED DISHES:

Cover with cold water; store in refrigerator overnight or from 2 to 6 hours. Drain and use as fresh peppers.

FOR USE IN COOKED DISHES:

Add dehydrated peppers directly to foods containing a large quantity of liquid, such as soups. If foods have a small amount of liquid, rehydrate by soaking in cold water 1 hour before combining with other ingredients.

REHYDRATION GUIDE:

1 lb dehydrated green peppers is equivalent to 6 lb fresh, trimmed sweet peppers. 1 oz (¾ cup) dehydrated green peppers when rehydrated in 1 pt cold water will yield 6 oz (1⅔ cups) diced green peppers.

PARSLEY

Dehydrated parsley may be used in any recipe which specifies chopped fresh parsley in the Ingredients column.

FOR USE IN SALADS OR OTHER UNCOOKED DISHES:

Rehydrate by soaking one volume of dehydrated flakes in four volumes of cold water for three minutes. Drain and use as fresh parsley.

FOR USE IN COOKED DISHES:

Add dehydrated parsley directly to foods containing a large quantity of liquid, such as soups and stews. If foods have a small amount of liquid, rehydrate by soaking three minutes.

REHYDRATION GUIDE:

Use one tablespoon of dehydrated parsley to yield four tablespoons of chopped fresh parsley.

RECONSTITUTING SOUP AND GRAVY BASES

Beef Soup and Gravy Base, Chicken Soup and Gravy Base, and Ham Soup and Gravy Base may be reconstituted and used as bouillon to extend natural meat juices, or as stock in recipes for soups, gravies, and sauces.

The powdered bases are seasoned and when reconstituted in boiling water will have the characteristic flavor and appearance of a beef broth or chicken broth or ham stock. When used in preparing a recipe, always check the seasoning before adding salt.

BASE		+ BOILING WATER
WEIGHT	MEASURE	
	2 tsp (1–7 gm env)	1 cup
1 oz	2⅔ tbsp	1 qt
4 oz	10 tbsp	1 gal
8 oz	1–8 oz jar	2 gal
24 oz	1–No. 2½ can	6 gal

CONVERSION OF QUANTITIES IN RECIPES

The following chart for weights permit easy adjustments of recipes to yield the number of portions actually needed. Since recipes are based on 100 portions, find the amount as specified in the recipe under the column headed 100 portions, and then use the amount shown in the column with the heading for the number of portions to be prepared, i.e., if a recipe for 100 uses 1 pound of flour, find 1 pound under the column headed 100 portions and then look in the column under 125 portions and you will see that you should use 1 pound 4 ounces to prepare 125 portions of the item.

oz—ounce
lb—pound

Weight Conversion Chart

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
¼ oz	½ oz	¾ oz	1 oz	1¼ oz	1½ oz	1¾ oz	2 oz	2½ oz	2¾ oz	3 oz
½ oz	1 oz	1½ oz	2 oz	2½ oz	3 oz	3½ oz	4 oz	5 oz	5½ oz	6 oz
¾ oz	1½ oz	2¼ oz	3 oz	3¾ oz	4½ oz	5 oz	6 oz	7½ oz	8 oz	9 oz
1 oz	2 oz	3 oz	4 oz	5 oz	6 oz	7 oz	8 oz	10 oz	11 oz	12 oz
1¼ oz	2½ oz	3¾ oz	5 oz	6 oz	7½ oz	8 oz	10 oz	12½ oz	14 oz	15 oz

(OVER)

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
1½ oz	3 oz	4½ oz	6 oz	7½ oz	9 oz	10½ oz	12 oz	15 oz	1 lb	1 lb 2 oz
1¾ oz	3½ oz	5 oz	7 oz	9 oz	10½ oz	12 oz	14 oz	1 lb 1 oz	1 lb 3 oz	1 lb 5 oz
2 oz	4 oz	6 oz	8 oz	10 oz	12 oz	14 oz	1 lb	1 lb 4 oz	1 lb 6 oz	1 lb 8 oz
2¼ oz	4½ oz	7 oz	9 oz	11 oz	13½ oz	1 lb	1 lb 2 oz	1 lb 6½ oz	1 lb 9 oz	1 lb 11 oz
2½ oz	5 oz	7½ oz	10 oz	12½ oz	15 oz	1 lb 1½ oz	1 lb 4 oz	1 lb 9 oz	1 lb 12 oz	1 lb 14 oz
2¾ oz	5½ oz	8 oz	11 oz	14 oz	1 lb	1 lb 3 oz	1 lb 6 oz	1 lb 12 oz	2 lb	2 lb 1 oz
3 oz	6 oz	9 oz	12 oz	15 oz	1 lb 2 oz	1 lb 5 oz	1 lb 8 oz	1 lb 14 oz	2 lb	2 lb 4 oz
3¼ oz	6½ oz	10 oz	13 oz	1 lb ¼ oz	1 lb 3½ oz	1 lb 7 oz	1 lb 10 oz	2 lb	2 lb 4 oz	2 lb 7 oz
3½ oz	7 oz	10½ oz	14 oz	1 lb 1½ oz	1 lb 5 oz	1 lb 8½ oz	1 lb 12 oz	2 lb 3 oz	2 lb 7 oz	2 lb 10 oz
3¾ oz	7½ oz	11 oz	15 oz	1 lb 3 oz	1 lb 6½ oz	1 lb 10 oz	1 lb 14 oz	2 lb 6 oz	2 lb 9 oz	2 lb 13 oz
4 oz	8 oz	12 oz	1 lb	1 lb 4 oz	1 lb 8 oz	1 lb 12 oz	2 lb	2 lb 8 oz	2 lb 12 oz	3 lb
5 oz	10 oz	15 oz	1 lb 4 oz	1 lb 9 oz	1 lb 14 oz	2 lb 3 oz	2 lb 8 oz	3 lb 2 oz	3 lb 7 oz	3 lb 12 oz
6 oz	12 oz	1 lb 2 oz	1 lb 8 oz	1 lb 14 oz	2 lb 4 oz	2 lb 10 oz	3 lb	3 lb 12 oz	4 lb 2 oz	4 lb 8 oz
7 oz	14 oz	1 lb 5 oz	1 lb 12 oz	2 lb 3 oz	2 lb 10 oz	3 lb 1 oz	3 lb 8 oz	4 lb 6 oz	4 lb 13 oz	5 lb 4 oz

(CONTINUED)

CONVERSION OF QUANTITIES IN RECIPES

Weight Conversion Chart

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
8 oz	1 lb	1 lb 8 oz	2 lb	2 lb 8 oz	3 lb	3 lb 8 oz	4 lb	5 lb	5 lb 8 oz	6 lb
9 oz	1 lb 2 oz	1 lb 11 oz	2 lb 4 oz	2 lb 13 oz	3 lb 6 oz	3 lb 15 oz	4 lb 8 oz	5 lb 10 oz	6 lb 3 oz	6 lb 12 oz
10 oz	1 lb 4 oz	1 lb 14 oz	2 lb 8 oz	3 lb 2 oz	3 lb 12 oz	4 lb 6 oz	5 lb	6 lb 4 oz	6 lb 14 oz	7 lb 8 oz
11 oz	1 lb 6 oz	2 lb 1 oz	2 lb 12 oz	3 lb 7 oz	4 lb 2 oz	4 lb 13 oz	5 lb 8 oz	6 lb 14 oz	7 lb 9 oz	8 lb 4 oz
12 oz	1 lb 8 oz	2 lb 4 oz	3 lb	3 lb 12 oz	4 lb 8 oz	5 lb 4 oz	6 lb	7 lb 8 oz	8 lb 4 oz	9 lb
13 oz	1 lb 10 oz	2 lb 7 oz	3 lb 4 oz	4 lb 1 oz	4 lb 14 oz	5 lb 11 oz	6 lb 8 oz	8 lb 2 oz	8 lb 15 oz	9 lb 12 oz
14 oz	1 lb 12 oz	2 lb 10 oz	3 lb 8 oz	4 lb 6 oz	5 lb 4 oz	6 lb 2 oz	7 lb	8 lb 12 oz	9 lb 10 oz	10 lb 8 oz
15 oz	1 lb 14 oz	2 lb 13 oz	3 lb 12 oz	4 lb 11 oz	5 lb 10 oz	6 lb 9 oz	7 lb 8 oz	9 lb 6 oz	10 lb 5 oz	11 lb 4 oz
1 lb	2 lb	3 lb	4 lb	5 lb	6 lb	7 lb	8 lb	10 lb	11 lb	12 lb
1 lb 4 oz	2 lb 8 oz	3 lb 12 oz	5 lb	6 lb 4 oz	7 lb 8 oz	8 lb 12 oz	10 lb	12 lb 8 oz	13 lb 12 oz	15 lb
1 lb 8 oz	3 lb	4 lb 8 oz	6 lb	7 lb 8 oz	9 lb	10 lb 8 oz	12 lb	15 lb	16 lb 8 oz	18 lb

(OVER)

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
1 lb 12 oz	3 lb 8 oz	5 lb 4 oz	7 lb	8 lb 12 oz	10 lb 8 oz	12 lb 4 oz	14 lb	17 lb 8 oz	19 lb 4 oz	21 lb
2 lb	4 lb	6 lb	8 lb	10 lb	12 lb	14 lb	16 lb	20 lb	22 lb	24 lb
2 lb 8 oz	5 lb	7 lb 8 oz	10 lb	12 lb 8 oz	15 lb	17 lb 8 oz	20 lb	25 lb	27 lb 8 oz	30 lb
3 lb	6 lb	9 lb	12 lb	15 lb	18 lb	21 lb	24 lb	30 lb	33 lb	36 lb
3 lb 12 oz	7 lb 8 oz	11 lb 4 oz	15 lb	18 lb 12 oz	22 lb 8 oz	26 lb 4 oz	30 lb	37 lb 8 oz	41 lb 4 oz	45 lb
5 lb	10 lb	15 lb	20 lb	25 lb	30 lb	35 lb	40 lb	50 lb	55 lb	60 lb
7 lb 8 oz	15 lb	22 lb 8 oz	30 lb	37 lb 8 oz	45 lb	52 lb 8 oz	60 lb	75 lb	82 lb 8 oz	90 lb

A. GENERAL INFORMATION No. 16(1)

CONVERSION OF QUANITIES IN RECIPES

The following chart for measures permits easy adjustments of recipes to yield the number of portions actually needed. Since the recipes are based on 100 portions, to use the chart, find the amount as specified in the recipe under column headed 100 portions and then use the amount shown in the column with the heading for the number of portions to be prepared, i.e., if a recipe for 100 uses 3 cups of flour, find 3 cups under the column headed 100 portions and then look in the column under 125 portions and you will see that you should use 3¾ cups to prepare 125 portions of the item.

tsp—teaspoon
tbsp—tablespoon
qt—quart
gal—gallon

Measure Conversion Chart

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
¼ tsp	½ tsp	¾ tsp	1 tsp	1¼ tsp	1½ tsp	1¾ tsp	2 tsp	2½ tsp	2¾ tsp	1 tbsp
½ tsp	1 tsp	1½ tsp	2 tsp	2½ tsp	1 tbsp	3½ tsp	4 tsp	1⅔ tbsp	2 tbsp	2 tbsp
¾ tsp	1½ tsp	2 tsp	1 tbsp	3¾ tsp	1⅓ tbsp	1⅔ tbsp	2 tbsp	2⅓ tbsp	2⅔ tbsp	3 tbsp
1½ tsp	1 tbsp	1⅔ tbsp	2 tbsp	2⅔ tbsp	3 tbsp	3⅔ tbsp	¼ cup	5 tbsp	5⅔ tbsp	6 tbsp
2¼ tsp	1⅔ tbsp	2⅓ tbsp	3 tbsp	¼ cup	4⅔ tbsp	5 tbsp	6 tbsp	7⅔ tbsp	½ cup	9 tbsp

(OVER)

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
1 tbsp	2 tbsp	3 tbsp	¼ cup	5 tbsp	6 tbsp	7 tbsp	½ cup	10 tbsp	11 tbsp	¾ cup
3¾ tsp	2⅔ tbsp	4 tbsp	5 tbsp	6 tbsp	7⅔ tbsp	9 tbsp	10 tbsp	12⅔ tbsp	14 tbsp	1 cup
4½ tsp	3 tbsp	4⅔ tbsp	6 tbsp	7⅔ tbsp	½ cup	10⅔ tbsp	¾ cup	15 tbsp	1 cup	1 cup + 2 tbsp
5¼ tsp	3⅔ tbsp	5 tbsp	7 tbsp	9 tbsp	10⅔ tbsp	¾ cup	14 tbsp	1 cup + 1⅔ tbsp	1 cup + 3 tbsp	1⅓ cups
2 tbsp	4 tbsp	6 tbsp	½ cup	10 tbsp	¾ cup	14 tbsp	1 cup	1¼ cups	1 cup + 6 tbsp	1½ cups
2 tbsp	4⅔ tbsp	7 tbsp	9 tbsp	11 tbsp	13⅔ tbsp	1 cup	1 cup + 2 tbsp	1 cup + 6 tbsp	1½ cups	1¾ cups
2⅔ tbsp	5 tbsp	7⅔ tbsp	10 tbsp	¾ cup	1 cup	1 cup + 2 tbsp	1¼ cups	1½ cups	1¾ cups	2 cups
3 tbsp	5⅔ tbsp	8 tbsp	11 tbsp	14 tbsp	1 cup	1 cup + 3 tbsp	1⅓ cups	1¾ cups	2 cups	2 cups
3 tbsp	6 tbsp	9 tbsp	¾ cup	1 cup	1 cup + 2 tbsp	1¼ cups	1½ cups	2 cups	2 cups + 2 tbsp	2¼ cups
3 tbsp	6⅔ tbsp	10 tbsp	13 tbsp	1 cup	1¼ cups	1½ cups	1⅔ cups	2 cups	2¼ cups	2½ cups
3⅔ tbsp	7 tbsp	10⅔ tbsp	14 tbsp	1 cup + 2 tbsp	1⅓ cups	1½ cups	1¾ cups	2 cups + 3 tbsp	2⅓ cups	2½ cups
4 tbsp	7⅔ tbsp	11 tbsp	15 tbsp	1¼cups	1½ cups	1¾ cups	2 cups	2⅓ cups	2¾ cups	2¾ cups
¼ cup	½ cup	¾ cup	1 cup	1¼ cups	1½ cups	1¾ cups	2 cups	2½ cups	2¾ cups	3 cups

(CONTINUED)

A. GENERAL INFORMATION No. 16(2)

CONVERSION OF QUANTITIES IN RECIPES

Measure Conversion Chart

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
5 tbsp	10 tbsp	1 cup	1¼ cups	1½ cups	2 cups	2¼ cups	2½ cups	3 cups	3½ cups	3¾ cups
6 tbsp	¾ cup	1 cup + 2 tbsp	1½ cups	2 cups	2¼ cups	2¾ cups	3 cups	3¾ cups	1 qt	4½ cups
7 tbsp	14 tbsp	1⅓ cups	1¾ cups	2¼ cups	2¾ cups	3 cups	3½ cups	4½ cups	4¾ cups	5¼ cups
½ cup	1 cup	1½ cups	2 cups	2½ cups	3 cups	3½ cups	1 qt	5 cups	5½ cups	1½ qt
½ cup + 1 tbsp	1 cup + 2 tbsp	1¾ cups	2¼ cups	2¾ cups	3½ cups	1 qt	4½ cups	5¾ cups	1½ qt	6¾ cups
10 tbsp	1¼ cups	2 cups	2½ cups	3 cups + 2 tbsp	3¾ cups	4½ cups	1¼ qt	6¼ cups	1¾ qt	7½ cups
¾ cup	1½ cups	2¼ cups	3 cups	3¾ cups	4½ cups	5¼ cups	1½ qt	7½ cups	8¼ cups	2¼ qt
14 tbsp	1¾ cups	2½ cups	3½ cups	4½ cups	1¼ qt	1½ qt	1¾ qt	2¼ qt	9¾ cups	10½ cups
1 cup	2 cups	3 cups	1 qt	1¼ qt	1½ qt	1¾ qt	2 qt	2½ qt	2¾ qt	3 qt
1¼ cups	2½ cups	3¾ cups	1¼ qt	6¼ cups	7½ cups	8¾ cups	2½ qt	12½ cups	3½ qt	3¾ qt
1½ cups	3 cups	4½ cups	1½ qt	7½ cups	2¼ qt	10½ cups	3 qt	3¾ qt	1 gal	4½ qt

(OVER)

25 Portions	50 Portions	75 Portions	100 Portions	125 Portions	150 Portions	175 Portions	200 Portions	250 Portions	275 Portions	300 Portions
1¾ cups	3½ cups	5¼ cups	7 cups	8¾ cups	10½ cups	3 qt	3½ qt	1 gal + 1½ cups	1 gal + 3¼ cups	5¼ qt
2 cups	1 qt	1½ qt	2 qt	2¼ qt	3 qt	3½ qt	1 gal	1¼ gal	5½ qt	1½ gal
3 cups	1½ qt	2¼ qt	3 qt	3¾ qt	4½ qt	5¼ qt	1½ gal	7½ qt	2 gal	2¼ gal
1 qt	2 qt	3 qt	1 gal	1¼ gal	1½ gal	1¾ gal	2 gal	2½ gal	2¾ gal	3 gal
2 qt	1 gal	1½ gal	2 gal	2¼ gal	3 gal	3½ gal	4 gal	5 gal	5½ gal	6 gal
3 qt	1½ gal	2¼ gal	3 gal	3¾ gal	4½ gal	5¼ gal	6 gal	7¼ gal	8 gal	9 gal
1 gal	2 gal	3 gal	4 gal	5 gal	6 gal	7 gal	8 gal	10 gal	11 gal	12 gal
1¼ gal	2½ gal	3¾ gal	5 gal	6¼ gal	7½ gal	8¾ gal	10 gal	12½ gal	13¾ gal	15 gal

A. GENERAL INFORMATION No. 17

USE OF DEHYDRATED GARLIC AND HORSERADISH

DEHYDRATED GARLIC

Dehydrated garlic may be added directly to recipes as a substitute for fresh dry garlic. More garlic flavor may be obtained by dissolving garlic in an equal volume of water.

SUBSTITUTION GUIDE:

Dehydrated	Dry Garlic
¼ tsp for	1 tsp minced (1 average clove)
¾ tsp for	1 tbsp minced (3 average cloves)
2⅔ tbsp (1 oz) for	10 tbsp (3½ oz) minced (30 average cloves)

If recipe contains dehydrated garlic, the substitution of fresh, dry garlic is NOT recommended.

(OVER)

DEHYDRATED HORSERADISH

Dehydrated horseradish should be rehydrated before use in a recipe as follows:
To one part by volume dehydrated horseradish add two parts by volume of warm water.
The rehydrated horseradish is approximately twice as potent in strength as prepared horseradish; use the following substitution: Use one part by volume rehydrated horseradish for two parts by volume prepared horseradish.

Dehydrated Horseradish	Warm Water	Rehydrated Volume	Prepared Horseradish Equivalent
½ oz (2⅓ tbsp)	4⅔ tbsp	6 tbsp	¾ cup
1⅔ oz (6⅔ tbsp)	13 tbsp	1 cup	2 cups
2½ oz bottle (10 tbsp)	1¼ cups	1½ cups	3 cups

Recipes using prepared horseradish will have a decreased volume when dehydrated horseradish is used. Additional water should **NOT** be used to yield a product equal in volume to the prepared horseradish.

GUIDELINES FOR USE OF FLOURS

All quantities in the Measures column of the recipes should be sifted before measuring. If flour weights, rather than measures, are used, the flour should be sifted after weighing to aerate the flour and to remove any foreign particles.

BREAD FLOUR is milled from blends of hard spring wheat and hard winter wheat or from either of these types alone. It is fairly high in protein and slightly granular to the touch. Bread flour is milled chiefly for making bread. Bread flour also is used in fruit cakes, cream puffs, and similar products which require strength in dough structure. One pound sifted bread flour measures 1 quart.

GENERAL PURPOSE FLOUR is milled from blends of hard and soft wheat. This flour is used for cookies, pie crusts, biscuits, muffins, cakes, sauces, and gravies. One pound sifted, general purpose flour measures 1 quart.

GUIDELINES FOR HANDLING FROZEN FOODS

Proper storage and thawing procedures for frozen foods are essential for keeping these foods safe and for maintaining palatability. Some foods, such as vegetables, do not need to be thawed before cooking. Many recipes require the meat item to be only partially thawed, or tempered, to facilitate separation before cooking; this prevents excessive moisture loss. Unless otherwise indicated, preparation methods and cooking times are for thawed meat, fish, and poultry.

Frozen foods should be stored at or below 0°F. and thawed at 36°F. Once thawed, foods that have been frozen should not be refrozen; they should be cooked and served as soon as possible to promote maximum quality and safety.

FROZEN FRUITS: Thaw unopened under refrigeration (36°F. to 38°F.) or covered with cold water.

FROZEN FRUIT JUICES AND CONCENTRATE: These do not require thawing.

FROZEN VEGETABLES: These do not require thawing before cooking. For faster cooking, Brussels sprouts, broccoli, asparagus, and leafy greens may be partially thawed under refrigeration.

(OVER)

FROZEN MEATS: Improper thawing of meat encourages bacterial growth and also results in unnecessary loss of meat juices, poor quality, and loss of nutrients. To thaw meat, remove from shipping container, but leave inside wrappings (usually polyethylene bags) on meat. Thaw under refrigeration (36°F. to 38°F.) until almost completely thawed. Spread out large cuts, such as roasts, to allow air to circulate. The length of the thawing period will vary according to the size of the meat cut, the temperature and degree of air circulation in the chill space, and the quantity of meat being thawed in a given space. Boneless cuts of meat require 26 to 48 hours to thaw at 36°F. to 38°F.

Meat may be cooked frozen or tempered except for a few cuts which require complete thawing, i.e., bulk ground beef, beef pattie mix, bulk, braising Swiss steak, and diced beef for stewing. While extra time is required to thaw meat completely before cooking, additional energy and cooking time are required to cook frozen meat.

Roasts, when cooked from the frozen state, will require one-third to one-half more cooking time than thawed roasts. The addition of seasonings and flour, if required must be delayed until the outside is somewhat thawed and the surface is sufficiently moist to retain the seasoning and flour. The insertion of meat thermometers must also be delayed until roasts are partially thawed.

Grill steaks, pork chops, lamb cutlets and riblets, liver, and ground beef patties and ground beef patties with soy concentrate should be tempered before cooking to ensure a moist palatable product. (See Recipe Card A-2 for definition of tempering.)

FROZEN SEAFOOD: Fish fillets and steaks may be cooked frozen or thawed. Any fish that is to be breaded or batter dipped should be thawed. Clams, crabmeat, oysters, scallops, and shrimp should be kept wrapped while thawing. Fish and shellfish should be thawed under refrigeration (36°F. to 38°F.) and require 12 hours to thaw.

Frozen lobster and crawfish (lobster tail) should not be thawed before cooking.

Any frozen breaded fish (sticks, portions), batter dipped fish portions or shellfish (oysters, scallops and shrimp) should not be thawed before cooking.

(CONTINUED)

GUIDELINES FOR HANDLING FROZEN FOODS

FROZEN POULTRY: Poultry must be thawed under refrigeration (36°F. to 38°F.). Remove whole from shipping containers, but leave in plastic bags. Cut up and quartered chicken should be thawed in the intermediate carton. If this carton has overwrapping, remove it.

Turkeys weighing more than 16 lb thaw in 3 to 4 days, turkeys under 16 lb in 2 to 3 days. Raw and cooked turkey rolls thaw in 12 to 16 hours.

FROZEN EGGS: Thaw under refrigeration (36°F. to 38°F.) or covered with cold water. 30 lb cans require at least 2 days to thaw, 10 lb cans require at least 1 day.

FROZEN PIZZA BLEND CHEESE: If pizza blend cheese is received and stored as a frozen product, it should be thawed under refrigeration (36°F. to 38°F.) to ensure its characteristic flavor, texture and appearance. Thawing at room temperature will encourage bacterial growth (inherent in product) resulting in an undesirable flavor and swelling of the shipping container.

A. GENERAL INFORMATION No. 20

USE OF ANTIOXIDANT COMPOUND

The purpose of antioxidant compound is to inactivate the enzymes in fruits and vegetables and, thus, help maintain their color and crispness and prevent browning.

Directions For Use

1. Dissolve 1 tbsp antioxidant compound per gallon of cold water in a clean stainless steel or plastic container. DO NOT use galvanized metal containers.
2. Dip clean fresh fruits or vegetables, peeled, sliced, and free of bruises in antioxidant solution according to chart below. Foods should be completely covered by solution.

Fruits or Vegetables	Time in Antioxidant Solution
Apples, Avocados, Bananas, Peaches, Pears, Pineapple	30 seconds
Potatoes, white, peeled, whole and quarters	3 to 4 minutes
Potatoes, French fry cut	1½ minutes
Cabbage, Cauliflower, Celery, Cucumber, Eggplant, Endive, Lettuce, Onions, Rutabagas, Spinach, Sweet Peppers	30 seconds

3. Drain and refrigerate product until ready for use.
4. The antioxidant solution should be made fresh for each type of food and should be used within one hour after it is made.
5. The antioxidant compound should be stored in a container, such as a glass jar, with a tight lid. A plastic tablespoon measuring spoon should be kept with the antioxidant compound for easy measuring.

A. GENERAL INFORMATION No. 22

GUIDELINES FOR GARNISHES

Garnishing is an art. It can be done well with little time or effort by following a few simple guidelines.

Generally, garnishes should be edible and should be an integral part of the food so that they will not be left on the late. Not all food requires garnishing. Many recipes have built-in garnishes; examples are: beef stew with vegetables, ossed vegetable salads, and desserts.

Garnishes should be:

1. Simple, natural, and fresh in appearance.
2. Suitable in texture and size to the food.
3. Flavorful. Bland foods require a more highly seasoned garnish.
4. Arranged in a manner to enhance the food with which they are used.
5. Used sparingly. Sprinkle or place in small groupings.
6. Harmonious. Colors should never clash. Care should be used to produce combinations that will be pleasing to the eye.

The following list indicates some of the wide variety possible in edible garnishes:

Apples–unpared, slices, wedges
Asparagus–spears
Bacon, cooked–crumbled
Beets–slices, julienne, grated
Cabbage, red–shredded
Carrots–sticks, curls
Celery–sticks, curls
Cheese–cubes, grated, wedges
Cherry tomatoes–whole, halves
Coconut–shredded
Crabapples, spiced
Cranberry sauce–slices, wedges
Croutons
Cucumbers–rings, slices, sticks
Dates–halves, pieces, whole
Dessert topping–whipped
Eggs, hard cooked–rings, grated, wedges, chopped

(OVER)

Lemons–wedges, slices, grated rind
Maraschino cherries–halves, minced, whole
Marshmallows–miniature
Melon balls
Nuts–chopped, whole
Olives–green, ripe
Oranges–slices, grated rind, wedges
Onion rings
Paprika
Parsley–sprig, chopped, minced
Peppers, pickled–cherry, or jalapeno
Peppers, sweet, green–rings, slices, sticks
Pickles–sticks, slices
Pimientos–strips, minced
Pineapple–chunks, tidbits, slices, rings
Radishes–slices, roses
Tomatoes–slices, wedges

A. GENERAL INFORMATION No. 23(1)

GUIDELINES FOR CONVECTION OVENS

A convection oven has a blower fan which circulates hot air throughout the oven, eliminating cold spots and romoting rapid cooking. Overall, cooking temperatures are lower and cooking time is shorter than in conventional vens. The size, thickness, type of food, and amount loaded into the oven at one time will influence the cooking time.

TEMPERATURE SETTINGS: Follow the recommended temperature guide provided in the manufacturer's operating anual. Should the manual not be available, follow the guidelines furnished on this card, or reduce the temperatures pecified on recipe cards by 50 degrees. If food is cooked around the edges, but the center is still raw or not thoroughly ooked, or if there is much color variation (some is normal), reduce the heat by 15°F to 25°F and return food to the oven. f necessary, continue to reduce the heat on successive loads until the desired results are achieved. Record most successful emperature on the recipe card for future reference.

TIME SETTING: Follow the recommended times provided in the manufacturer's operating manual. Should the anual not be available, follow the guidelines furnished on this card. Check progress halfway through the cooking cycle ince time will vary with the quantity of food loaded, the temperature, and the type of pan utilized. Remember, meat hermometers for roasting, and visual examination of baked products are the most accurate methods of determining ooking times, both in convection ovens and in conventional ovens. Record most successful cooking time on the recipe ard for future reference.

VENT DAMPER CONTROL SETTING: The vent damper control is located on or near the control panel. The damper hould be kept closed for most foods of low moisture content such as roasts. Leaving the vent open during roasting will roduce dry meat and result in excessive shrinkage.

The damper should be kept open when baking items with high moisture content (cakes, muffins, yeast bread, etc). eaving the damper closed throughout a baking cycle will produce cakes which are too moist and will not rise. A "cloud" r water droplets on the window indicate excessive moisture which should be vented out of the oven through the open amper.

(OVER)

FAN SPEED SETTINGS: SEE GENERAL NOTES BELOW.

INTERIOR OVEN LIGHTS: Turn on lights only when loading, unloading, or checking product. Continual burning of lights will result in short bulb life.

TIMER: The oven timer will ring only as a reminder; it has no control over the functioning of the oven. To ensure proper operation, wind the timer to the maximum setting, then turn back to the desired setting for the product.

GENERAL OPERATION:

1. Select and make the proper rack arrangement for the product to be cooked.
2. Turn or push the main power switch "ON" (gas oven—turn burner valve "ON"). Set thermostat to the recommended temperature. The thermostat signal light will light. Adjust fan speed on two-speed blower, if available (see General Notes below).
3. PREHEAT oven until thermostat signal light goes out indicating that the oven has reached the desired temperature. The oven should preheat to 350°F within 10 to 15 minutes. (Note: To conserve energy, do not turn on the oven until absolutely necessary—approximately 15 minutes before actual cooking is to start.)
4. OPEN oven doors and load the oven quickly to prevent excessive loss of heat. Load the oven from the top, centering the pans on the rack toward the front of the oven. Place partial loads in the center of the oven. Allow 1 to 2 inches between pans and along oven sides to permit good air circulation. Remember—overloading is the major cause of nonuniform baking and roasting.
5. Close oven doors, and set the timer for the desired cooking time. Check the baking/roasting progress periodically until product is ready.

CLEANING AND MAINTENANCE: Refer to the manufacturer's operating manual for cleaning and maintenance instructions.

GENERAL NOTES: Most convection ovens are equipped with an electric interlock which energizes/de-energizes both the heating elements and the fan motor when the doors are closed/open. Therefore, the heating elements and fan will not operate independently and will only operate with the doors closed.

(CONTINUED)

A. GENERAL INFORMATION No. 23(2)

GUIDELINES FOR CONVECTION OVENS

(Only one known company manufactures an oven in which the fan can be controlled independently.) Some convection ovens are equipped with single–speed fan motors while others are equipped with two–speed fan motors. This nformation is particularly important to note when baking cakes, muffins, meringue or custard pies, or similar products, and when oven–frying bacon. High speed air circulation may cause damage to the food (e.g., cakes slope to one side of he pan) or blow melted fat throughout the oven. Read the manufacturer's manuals and determine exactly what features you have and then, for the above products, proceed as follows.

Two–Speed Interlocked Fan Motor: Set fan speed to "low".

Single–Speed Interlocked Fan Motor: Preheat oven 50°F higher than the recommended cooking temperature. Load oven quickly, close doors, and reduce thermostat to recommended cooking temperature. (This action will allow the product to "set up" before the fan/heating elements come on again.)

Single–Speed Independent Fan Motor:

1. Preheat oven 25°F above temperature specified in recipe.
2. Turn fan "OFF".
3. Reduce heat 25°F.
4. Load oven quickly and close doors.
5. Turn fan "ON" after 7 to 10 minutes and keep "ON" for remaining cooking time. EXCEPTION: Leave fan "OFF" for bacon to prevent fat from blowing throughout the oven.

READ AND UNDERSTAND THE MANUFACTURER'S MANUALS. THEY WILL MAKE YOUR JOB EASIER.

(OVER)

Note: Equipment is becoming more and more complex as the "state–of–the–art" progresses. It is absolutely essential that proper operating manuals be read and understood by everyone who either uses or maintains food service equipment. If you do not have the proper manuals available, proceed with extreme caution so as not to damage or misuse this equipment. Local food service equipment dealers, and/or your service's food service office should be contacted for assistance.

(CONTINUED)

General Guidelines for Cooking in Convection Ovens

FOOD	PAN SIZE (INCHES)	RECOMMENDED NO. OF SHELVES FOR ONE LOAD	RECOMMENDED TEMPERATURE (°F)	TIME
BREADS				
Breads, yeast	11 by 5 by 3½	3	325–350	30 min
Coffee cakes	18 by 26	4	325	15 min
Muffins	12–cup muffin pan	4	350	25 min
Rolls, yeast	18 by 26	4	325–350	15 min
Sweet rolls	18 by 26	4	325–350	20 min
CAKES				
Angel food	16 by 4½ by 4⅛	3	300	25–30 min
Layer	8 or 9	4	325	18–25 min
Loaf	16 by 4½ by 4⅛	3	325	1 hour
Sheet	18 by 26	4	325	18–25 min
DESSERTS				
Brownies	18 by 26	4	350	25 min
Cookies, bar	18 by 26	5	325	15 min
Cookies, drop	18 by 26	5	300	15 min
Pies, custard	9	4	300	30–35 min
Pies, fruit	9	4	375	25–30 min

(OVER)

FOOD	PAN SIZE (INCHES)	RECOMMENDED NO. OF SHELVES FOR ONE LOAD	RECOMMENDED TEMPERATURE (°F)	TIME
MEATS				
Bacon, oven fried	18 by 26	5	325	15–20 min
Chicken, quarters or pieces	18 by 26	5	350	30 min
Fish, baked or oven fried	18 by 26	4	350	18–25 min
Hamburgers	18 by 26	6	400	9–10 min
Meat loaf	18 by 26	3	300	45 min
Roasts, boneless (beef, pork, veal)	18 by 26	3	275	20 min/lb (approx.)
Steak, grill (strip loin, ribeye roll, top sirloin butt)	18 by 26	7	400	See Recipe Card L–7
Turkey, boneless, raw	18 by 26	3	275	3½ hours
MISCELLANEOUS				
Pizza	18 by 26	4	425	15 min
Potatoes, baked	18 by 26	5	400	50 min

A. GENERAL INFORMATION No. 25

GUIDELINES FOR CAPACITIES OF STEAM TABLE AND BAKING AND ROASTING PANS

PANS	DEPTH (Inches)	USABLE CAPACITY (Quarts)	USABLE CAPACITY (½ Cup Portions)
STEAM TABLE: 12 by 20 inch (full size)	2½	7	56
	4	13	104
	6	18½	148
	8	27	216
12 by 10 inch (½ size)	2½	3½	28
	4	6½	52
	6	9	72
	8	12	96
6 by 12 inch (⅓ size)	2½	2½	20
	4	4	16
	6	6	24
6 by 10 inch (¼ size)	2½	1⅔	13
	4	2⅔	21
	6	4	32

(OVER)

PANS	DEPTH (Inches)	USABLE CAPACITY (Quarts)	USABLE CAPACITY (½ Cup Portions)
BAKING AND ROASTING: 18 by 24 inch	4½	24	192
16 by 16 inch	4	8	64

NOTE: Usable capacity: Pans are filled to about ½ inch from the brim. If pans are to be used for carrying liquids (i.e. soups, gravies), the capacity should be reduced to half full.

B. APPETIZERS

CRANBERRY AND ORANGE COCKTAIL

YIELD: 100 Portions (4 Gallons) **EACH PORTION: 5 Ounces**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cranberry juice cocktail, canned	....	2 gal (6–No. 3 cyl cn)	....	1. Combine juices and water; stir until well blended. Cover and refrigerate.
Juice, orange, frozen, concentrated (3 plus 1)	....	2 qt (2–32 oz cn)	....	
Water, cold	....	1½ gal ..	....	

NOTE: In Step 1, 6–No. 3 cyl cn canned orange juice may be substituted for frozen orange juice. Omit water.

TOMATO JUICE COCKTAIL

YIELD: 100 Portions (4 Gallons) EACH PORTION: 5 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Juice, tomato, canned		4 gal (11–No. 3 cyl cn)		1. Combine tomato juice, lemon juice, and Worcestershire sauce; cover; refrigerate for several hours. 2. Stir well before serving.
Juice, lemon		1 cup		
Worcestershire sauce		¼ cup		

NOTE: 1. In Step 1, 1 lb 8 oz lemons A.P. (6 lemons) will yield 1 cup juice.
2. In Step 1, 4–36 oz cn canned tomato juice concentrate and 3 gal water may be substituted for tomato juice. See Recipe Card A–13.

VARIATION

1. VEGETABLE JUICE COCKTAIL: In Step 1, use 4 gal (11–No. 3 cyl cn) canned vegetable juice for tomato juice. Follow Step 2.

SHRIMP COCKTAIL

SPICED FRUIT CUP

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fruit cocktail, canned	13 lb 8 oz	1½ gal (2–No. 10 cn)	....	1. Drain fruit; set aside for use in Step 4. Reserve juice for use in Step 2.
Juice, reserved....	....	2½ qt (approx)	....	2. Combine juice, cinnamon, nutmeg, and brown sugar.
Cinnamon, ground	....	1 tsp	....	3. Simmer 5 minutes. Cover syrup; place in refrigerator to chill for use in Step 5.
Nutmeg, ground ...	....	2 tsp	....	
Sugar, brown	12 oz	2 cups ...	....	
Apples, fresh, eating, unpared, diced	4 lb	4½ qt ...	....	4. Combine fruit cocktail, apples, and oranges. 5. Pour syrup over fruits; mix lightly.
Oranges, fresh, ¾-inch pieces	5 lb	2¼ qt ...	....	6. Cover; refrigerate until ready to serve.

NOTE: 1. 4 lb 12 oz fresh eating apples A.P. (12 apples) will yield 4 lb unpared, diced apples and 7 lb 1 oz fresh oranges A.P. (26 oranges) will yield 5 lb peeled, diced oranges.

2. For Plain Fruit Cup and Variations, see Recipe No. J–6.

PIZZA TREATS

B. APPETIZERS No. 6

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Slice
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, pizza blend	4 lb	3 qt (1-No. 10 cn)	....	1. Combine cheese, tomato paste, salad oil, olives, and onions. Blend well.
Tomato paste, canned	15 oz	1¾ cups (½-No. 2½ cn)	....	
Salad oil	....	1½ cups .	....	
Olives, ripe, pitted, sliced, drained	6½ oz ...	1½ cups (1-No. 300 cn)	....	
Onions, fresh, green with tops, finely chopped	8 oz	2⅔ cups	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, French, sliced, ½–inch thick	6 lb	100 slices	....	2. Spread about 2 tbsp mixture on each slice of bread. 3. Place on ungreased pans. Bake 10 minutes or until cheese is melted.

NOTE: 1. In Step 1, pizza blend cheese may be firmly packed; break apart before combining.
2. In Step 1, 4 lb cheese, grated, Parmesan, or Parmesan and Romano may be used.
3. In Step 1, ½–36 oz cn canned tomato juice concentrate may be substituted for tomato paste.
4. In Step 1, 10 oz (2⅔ bunches) fresh green onions with tops A.P. will yield 8 oz chopped green onions.
5. In Step 2, 50 sandwich buns, cut in half, may be substituted for French bread.

REFRIED BEAN DIP

YIELD: 1 Gallon

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, refried, canned	4 lb	2 qt		1. Combine ingredients in order listed; blend well. 2. Place over low heat, stirring often, until cheese melts and mixture is warm. 3. Serve warm with corn chips.
Butter or margarine, softened	1 lb 8oz	3 cups		
Cheese, Cheddar, grated	1 lb 8 oz	1½ qt		
Garlic, dry, minced		1 tbsp (3 cloves)		
Onions, dry, minced	4 oz	½ cup		
Peppers, pickled, jalapeno, chopped	8 oz	10 peppers (⅛–No. 10 cn)		
Juice from peppers		5 tbsp		

(OVER)

NOTE: 1. In Step 1, 1/5 recipe of Refried Beans with cheese (Recipe No. Q-75) may be used for canned refried beans.
2. In Step 1, 3/4 tsp dehydrated garlic may be used. See Recipe Card A-17.
3. In Step 1, 1/2 oz (2 2/3 tbsp) dehydrated onions may be used. See Recipe Card A-11.
4. Dip may be served cold.

C. BEVERAGES

HOT COCOA

C. BEVERAGES No. 1

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 8 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cocoa	1 lb	1 qt		1. Combine cocoa, salt, and sugar.
Salt		1½ tsp		
Sugar, granulated	3 lb 8 oz	2 qt		
Water, cold		1½ qt		2. Add water; mix. Heat to boiling point; reduce heat; simmer 5 minutes.
Milk, nonfat, dry	4 lb 8 oz	3¾ qt		3. Reconstitute milk; add to cocoa syrup, stirring constantly. Add vanilla; mix until well blended.
Water, warm		5¼ gal		4. Heat to just below boiling. DO NOT BOIL.
Vanilla (optional)		2 tbsp		5. Serve hot.

(OVER)

NOTE: 1. Cocoa may be served with miniature marshmallows. 8 oz (4½ cups) will yield 4 to 5 marshmallows per serving of cocoa.

2. If 6 oz portions are desired, prepare ¾ of basic recipe.

VARIATIONS

1. CHOCOLATE MILK: Follow Steps 1 through 3. Omit Steps 4 and 5. Chill before serving.
2. HOT WHIPPED COCOA: Omit Steps 1 through 4. Place 6 lb Cocoa Beverage Powder in dispenser container. Follow manufacturer's directions for preparation and dispensing of cocoa. Follow Step 5. EACH PORTION: 6 ounces.

COFFEE
(Instant Freeze–Dried)

YIELD: 100 Portions (6¼ Gallons)				EACH PORTION: 8 Ounces
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Coffee, instant, freeze–dried	8 oz	3½ cups (1–8 oz pg)	....	1. Add coffee to water. Stir until dissolved. 2. Keep hot. DO NOT BOIL.
Water, boiling	....	6¼ gal ..	....	

NOTE: 1. Omit Steps 1 and 2 if using an instant coffee dispenser. Place 8 oz freeze–dried instant coffee in dispenser jar. Follow dispenser manufacturer's directions for preparation and dispensing of coffee.

2. In Step 1, if 6 oz portions are desired, use 6 oz freeze–dried instant coffee and approximately 4¾ gal boiling water.

FRUIT PUNCH

C. BEVERAGES No. 6(1)

FRUIT PUNCH

C. BEVERAGES No. 6(2)

YIELD: 100 Portions (8 Gallons with ice) EACH PORTION: 10 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	4 lb	9⅔ cups		1. Dissolve sugar in water. Cool.
Water, hot		1½ gal		
Juice, grapefruit, frozen, concentrated		1½ qt (1½–32 oz cn)		2. Add juices and water to sugar solution. Mix thoroughly. Cover and refrigerate.
Juice, lemon, frozen, concentrated		2 cups (½–30 oz cn)		
Juice, pineapple, canned		3 qt (2–No. 3 cyl cn)		
Water, cold		4 gal		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ice, crushed or cubes	12 lb	3 gal	. . . .	3. Add ice just before serving.

NOTE: 1. In Step 2, 1½–15½ oz cn canned instant grapefruit juice may be used. Add an additional 1½ qt water.

2. In Step 2, 1½ gal (4–No. 3 cyl cn) canned grapefruit juice may be used. Decrease water to 2¾ gal.

3. In Step 2, 2 qt fresh lemon juice (12 lb–4 dozen lemons A.P.) may be used. Decrease water to 3½ gal.

VARIATIONS

1. LIME LEMON PUNCH: In Step 1, use 7 lb (1 gal) granulated sugar. In Step 2, omit grapefruit and pineapple juices. Use 3¼–30 oz cn canned frozen, single strength lime juice and 4¾ gal water. Add 1 tbsp green food coloring. Follow Step 3.
2. ORANGE LIME PUNCH: Follow Step 1. In Step 2, omit grapefruit and pineapple juices. Use 3¼–30 oz cn canned frozen single strength lime juice and 2–32 oz cn canned frozen concentrated orange juice. Follow Step 3.

GRAPEADE

C. BEVERAGES No. 7

YIELD: 100 Portions (8 Gallons with ice)

EACH PORTION: 10 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated Water, hot	3 lb 8 oz	2 qt 1½ gal		1. Dissolve sugar in water.
Juice, grape, frozen, concentrated Juice, lemon (optional) Water, cold		3 qt (3–32 oz cn) ½ cup 4¾ gal		2. Add grape and lemon juices and water to sugar solution; stir until dissolved. Cover and refrigerate.
Ice, crushed or cubes	12 lb	3 gal		3. Add ice just before serving.

NOTE: 1. In Step 2, 12 oz lemons A.P. (3 lemons) will yield ½ cup juice.
2. In Step 2, 8–No. 3 cyl cn canned grape juice may be used.

LEMONADE

C. BEVERAGES No. 8

YIELD: 100 Portions (8 Gallons with ice) EACH PORTION: 10 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated . Water, hot	7 lb	1 gal .... 1½ gal ..	....	1. Dissolve sugar in water. Cool.
Juice, lemon, frozen, concentrated Water, cold	....	1 qt (1–30 oz cn) 4½ gal ..	....	2. Add juice and water to sugar solution. Mix thoroughly. Cover and refrigerate.
Ice, crushed or cubes	12 lb	3 gal	....	3. Add ice just before serving.

NOTE: 1. In Step 2, 1 gal fresh lemon juice (24 lb — 8 dozen lemons A.P.) may be used. Use 3¾ gal cold water.

VARIATION

1. GRAPE LEMONADE: In Step 1, use 4 lb (9⅔ cups) granulated sugar. In Step 2, use 2 cups (½–30 oz cn) canned frozen, concentrated lemon juice and 3 qt (3–32 oz cn) canned frozen, concentrated grape juice. Follow Step 3.

LIMEADE

C. BEVERAGES No. 9

YIELD: 100 Portions (8 Gallons with ice)

EACH PORTION: 10 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	7 lb	1 gal		1. Dissolve sugar in water. Cool.
Water, hot		1½ gal		
Juice, lime, frozen, single strength		3¾ qt (4–30 oz cn)		2. Add juice and water to sugar solution. Mix thoroughly. Cover and refrigerate.
Water, cold		4½ gal		
Ice, crushed or cubes	12 lb	3 gal		3. Add ice just before serving.

ORANGEADE

YIELD: 100 Portions (8 Gallons with ice) EACH PORTION: 10 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	4 lb	9⅔ cups		1. Dissolve sugar in water. Cool.
Water, hot		1½ gal		
Juice, orange, frozen, concentrated		1 gal (4–32 oz cn)		2. Add juice and water to sugar solution. Mix thoroughly. Cover and refrigerate.
Water, cold		3½ gal		
Ice, crushed or cubes	12 lb	3 gal		3. Add ice just before serving.

NOTE: 1. In Step 2, 11–No. 3 cyl cn canned orange juice may be substituted for the frozen concentrated orange juice and water. Use 5 lb (2¾ qt) granulated sugar and 2 gal hot water in Step 1.

2. In Step 2, 4–15½ oz cn canned instant orange juice may be used. Use 5 lb (2¾ qt) granulated sugar and 2 gal hot water in Step 1.

PINEAPPLEADE

YIELD: 100 Portions (8 Gallons with ice)

EACH PORTION: 10 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt Sugar, granulated Water, hot	 3 lb 8 oz 	½ tsp 2 qt 1½ gal		1. Dissolve salt and sugar in water. Cool.
Juice, lemon, fresh Juice, pineapple, canned Water, cold		½ cup 12 qt (8–No. 3 cyl cn) 2½ gal		2. Add lemon and pineapple juices and water to sugar solution. Mix thoroughly. Cover and refrigerate.
Ice, crushed or cubes	12 lb	3 gal		3. Add ice just before serving.

NOTE: 1. In Step 2, 12 oz lemons A.P. (3 lemons) will yield ½ cup juice.
2. In Step 2, 2 tbsp frozen concentrated lemon juice and 6 tbsp cold water may be used.

ORANGE AND PINEAPPLE JUICE COCKTAIL

YIELD: 100 Portions (4 Gallons)

EACH PORTION: 5 Ounces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Juice, orange, frozen, concentrated	....	2 qt (2–32 oz cn)	....	1. Combine orange and pineapple juices with water; stir.
Juice, pineapple, canned	....	2 gal (5⅔–No. 3 cyl cn)	....	2. Cover and refrigerate.
Water, cold	....	1½ gal ..	....	
Ice, crushed or cubes	6 lb	....	....	3. Add ice just before serving.

NOTE: 1. In Step 1, 5⅔–No. 3 cyl cn canned orange juice may be used; omit water.
2. In Step 1, 2–15½ oz cn canned, instant orange juice may be used. Increase water to 7½ qt.

(OVER)

VARIATION

1. GRAPEFRUIT AND PINEAPPLE JUICE COCKTAIL: In Step 1, omit orange juice; substitute 2 qt (2–32 oz cn) canned, concentrated, frozen grapefruit juice or 5⅔–No. 3 cyl cn canned grapefruit juice (omit water), or 2–15½ oz cn canned, instant grapefruit juice and 7½ qt water. Follow Steps 2 and 3.

D. BREADS AND SWEET DOUGHS (BATTERS, FILLINGS, GLAZES, SYRUPS, TOPPINGS, AND WASHES)

GUIDELINES FOR PREPARATION OF YEAST DOUGHS

1. The temperature of the water in which the yeast is dissolved is important. If temperatures above 110°F. are used, the yeast will be killed. If temperatures under 105°F. are used, the growth or development of the yeast will be retarded.
2. The amount of water required may vary from that specified in the recipe due to variable amounts of moisture in the flour.
3. Full mixing or dough development produces better volume and lighter yeast products.
4. Lightly grease the bowl in which the dough is allowed to rise. Heavy greasing may cause streaks in the bread.
5. Yeast dough is ready to be punched when it is light and approximately double in size. To test, press the dough lightly with a finger tip. If the impression remains and the dough recedes slightly, the dough is ready to be punched.
6. Punching should be just enough to expel gases.
7. The dough for rolls is usually softer than that for bread.
8. Do not overproof Danish Pastry because the flaking properties will be destroyed.

CHARACTERISTICS OF GOOD QUALITY BREAD PRODUCTS AND ROLLS

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Color	Uniform golden brown top and bottom. Inside creamy white. Free from yellow or brown spots.	Uniform golden brown outside. Inside creamy white or slightly yellow but free from streaks.	Even rich brown color, creamy white inside and free from streaks.
Shape and size	Uniform in shape and size, with straight sides and a smooth level top. The volume is at least twice the size of the unbaked product.	Uniform shape and size. Well-rounded pebbled top, free from peaks or cracks.	Well proportioned, symmetrical with a well-rounded top.
Crust	Tender and moderately smooth. Free from excess flour.	Tender, with a thin, slightly rough or pebbled shiny appearance.	Crisp-tender with an even thickness over entire surface. Free from cracks and bulges.

(OVER)

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Texture	Slightly moist, tender and flaky crumb, with a medium fine grain.	Moist, tender and light crumb, with medium fine, evenly distributed air spaces.	Soft, springy texture, tender and slightly moist with fine grain, thin–walled cells.
Flavor	Pleasing, well–blended flavor with no bitterness.	Pleasing, well–blended flavor with no bitterness or other off–flavors.	Wheaty, sweet nut–like flavor. No off–flavors.

D–G. BREADS AND SWEET DOUGHS No. 5(1)

CAUSES OF POOR QUALITY BREAD PRODUCTS AND ROLLS

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Outside Appearance Shape irregular	Too much liquid. Dough not rolled to uniform thickness. Improper cutting of dough. Uneven oven heat.	Too much flour. Not enough liquid. Overmixing. Too much batter in pan. Oven too hot.	Improper shaping. Too much dough for bread pan. Insufficient proofing time.
Color Too dark	Oven too hot. Overbaking.	Too much sugar. Oven too hot. Overbaking.	Too much sugar or milk. Insufficient fermentation time. Oven too hot.
Too pale	Dough too stiff. Oven not hot enough, insufficient sugar.	Overmixing. Oven not hot enough. Underbaking.	Not enough sugar or milk. Dough too warm during mixing and excessive fermentation. Oven not hot enough.

(OVER)

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Crusts			
Tough or hard	Too much flour. Overmixing. Oven too hot. Overbaking.	Too much flour or not enough sugar or shortening. Overmixing.	Not enough shortening. Overbaking. Insufficient fermentation. Too much rolling in flour.
Irregular	Rough or blisters due to too much liquid, incorrect kneading or rolling.	Peaks due to mixture being too stiff, overmixing or oven too hot.	Blisters due to improper make–up. Too much rolling in flour.
Too smooth	....	Too much liquid or overmixing.	....
Inside Appearance			
Color streaks or spots .	Too much leavening. Ingredients not well mixed.	Eggs and milk not well blended.	"Crusting" during fermentation of dough. Undermixing. Too much dusting flour used during make–up.

(CONTINUED)

CAUSES OF POOR QUALITY BREAD PRODUCTS AND ROLLS

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Coarse or uneven grain	Too much leavening, not enough liquid, or improper mixing. "Not flaky" due to not enough shortening or improper mixing of shortening and flour.	Insufficient beating of eggs. Too much or not enough leavening. Overmixing. Tunnels due to not enough liquid or shortening or overmixing.	Improper make-up, excessive water or under-or overmixing.
Texture Too dry	Dough too stiff. Overbaking. Oven not hot enough. Not enough sugar or shortening.	Batter too stiff. Overbaking. Too much leavening. Not enough sugar and/or shortening.	Overproofing. Not enough water or improper mixing time.
Crumbly	Too much leavening, sugar or shortening. Not enough liquid.	Not enough liquid. Too much baking powder. Oven not hot enough.	Not enough water, improper mixing time.

(OVER)

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Tough	Not enough shortening or leavening. Too much liquid. Dough too cold or oven not hot enough. Overmixing.	Not enough shortening or sugar. Overmixing.	Not enough shortening. Insufficient proofing time. Overbaking.
Heavy	Wrong proportion of ingredients. Improper mixing. Oven not hot enough or dough too stiff.	Not enough baking powder or shortening. Overmixing.	Underproofing or overmixing.
Poor Flavor	Wrong proportion of ingredients or improper mixing.	Wrong proportion of ingredients or improper mixing.	Wrong proportion of ingredients. Fermentation time too long.

D-G. BREADS AND SWEET DOUGHS No. 7(1)

GUIDE FOR SWEET DOUGH MAKE-UP

Sweet Roll (Round) Varieties

1. Glazed Rolls

Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
Roll each 4 lb 12 oz piece of dough into a long rope of uniform diameter.
Slice into 50 pieces, weighing 1½ oz each.
Shape pieces into balls by rolling with a circular motion.
Place on greased sheet pans in rows 6 by 9.
Proof at 90°F. to 100°F. until double in size.
Bake 15 to 20 minutes in 375°F. oven.
Prepare Apricot Glaze or Variations (Recipe No. D-45); glaze baked rolls while warm.

2. Praline Rolls

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll each 4 lb 12 oz piece of dough into a long rope of uniform diameter.
3. Slice into 50 pieces, weighing 1½ oz each.
4. Shape pieces into balls by rolling with a circular motion.
5. Prepare 3½ qt Praline Topping (Recipe No. D-49-2).
6. Use 2 sheet pans; spread 1¾ qt praline mixture in each pan.
7. Place 1½ oz balls of dough on praline mixture in rows 8 by 12.
8. Brush rolls with Butter Wash (Recipe No. D-53).
9. Proof at 90°F. to 100°F. until double in size.
10. Bake 30 to 35 minutes in 375°F. oven.
11. Invert pans as soon as removed from oven; bottom of roll becomes the top.

(OVER)

Cinnamon Roll Varieties

3. Cinnamon Rolls

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 14 inches wide, 40 inches long, and ¼ inch thick.
3. Brush each sheet of dough with 4 oz (½ cup) melted butter or margarine:
   (a) **Cinnamon Rolls**
   Prepare Cinnamon Sugar Filling (Recipe No. D-42). Sprinkle 1½ cups cinnamon sugar mixture over each sheet of dough.
   (b) **Cinnamon Honey Rolls**
   Omit butter or margarine in Step 3. Prepare Cinnamon Honey Filling (Recipe No. D-42-1) or Cinnamon Honey Filling with Cornmeal (Recipe No. D-42-2). Brush each sheet of dough with ⅔ cup honey mixture. Sprinkle 1½ cups cinnamon sugar mixture or 2 cups cinnamon cornmeal mixture over each sheet of dough.
   (c) **Cinnamon Nut Rolls**
   Prepare Cinnamon Sugar Nut Filling (Recipe No. D-42-3). Sprinkle 1½ cups cinnamon sugar mixture and 2 cups chopped, unsalted nuts over each sheet of dough.
   (d) **Cinnamon Raisin Rolls**
   Prepare Cinnamon Sugar Raisin Filling (Recipe No. D-42-4) or Raisin Topping (Recipe No. D-49-3). Sprinkle 1½ cups cinnamon sugar mixture and 2¼ cups raisins or 3 cups of raisin topping over each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate the roll to a 40-inch length by rolling it back and forth on the work table (Figure 7).
5. Slice each roll into 54 pieces, about 1 inch wide, using dough cutter (Figure 7).
6. Place cut-side down on greased sheet pans in rows 6 by 9, (Figure 7).
7. Proof at 90°F. to 100°F. until double in size.
8. Bake 15 to 20 minutes in 375°F. oven.
9. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46).

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Cinnamon Roll Varieties—Continued

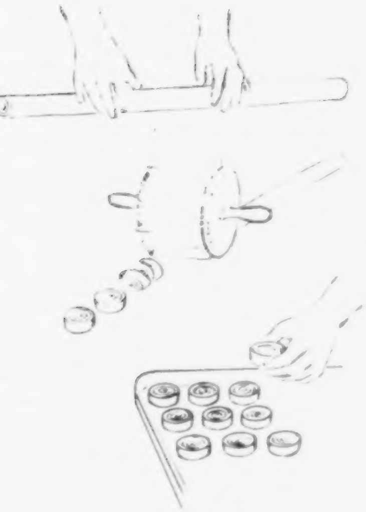


Figure 7

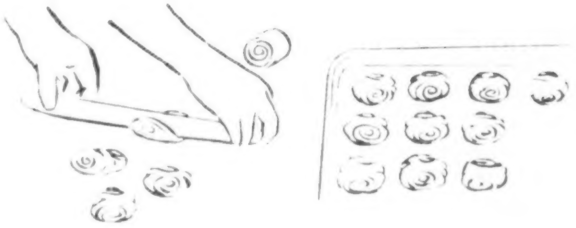
4. Butterfly Rolls

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 14 inches wide, 40 inches long, and ¼-inch thick.
3. Brush each sheet of dough with 4 oz (½ cup) melted butter or margarine.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate the roll to a 40-inch length by rolling it back and forth on the work table.
5. Slice each roll into 25 pieces about 1½ inches wide (Figure 8).
6. Press each piece firmly in the center parallel to the cut side of the roll with the back of a knife or a small rolling pin.
7. Place on greased sheet pans in rows 4 by 6. Brush with Egg Wash (Recipe No. D-55).
8. Proof at 90°F. to 100°F. until double in size.
9. Bake 15 to 20 minutes in 375°F. oven.
10. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46). EACH PORTION: 1-3 oz Roll.

(OVER)

Cinnamon Roll Varieties—Continued

Figure 8



5. Pecan Rolls

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 14 inches wide, 40 inches long, and ¼ inch thick.
3. Brush each sheet of dough with 4 oz (½ cup) melted butter or margarine.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate the roll to a 40-inch length by rolling it back and forth on the work table.
5. Slice each roll into 54 pieces, about 1 inch wide, using dough cutter (Figure 9).
6. Prepare Pecan Topping (Recipe No. D-49-1).
7. Use 4 sheet pans; spread 3 cups topping in each pan.
8. Place rolls on topping cut-side down in rows 6 by 9.
9. Proof at 90°F. to 100°F. until double in size.
10. Bake 15 to 20 minutes in 375°F. oven.
11. Invert pans as soon as removed from oven; bottom of roll becomes the top.

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GUIDE FOR SWEET DOUGH MAKE-UP

Cinnamon Roll Varieties—Continued

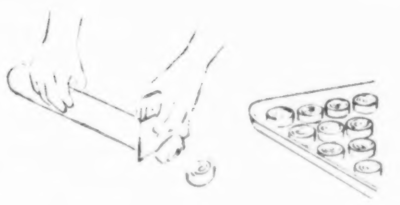


Figure 9

6. Sugar Rolls

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 14 inches wide, 40 inches long, and ¼ inch thick.
3. Brush each sheet of dough with 4 oz (½ cup) melted butter or margarine.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate the roll to a 40-inch length by rolling it back and forth on the work table.
5. Slice each roll into 54 pieces, about 1 inch wide, using dough cutter (Figure 10).
6. Press one cut side of each slice in granulated sugar, 1 lb (2¼ cups), so that surface is well coated with sugar (Figure 10).
7. Place sugar-side up on greased sheet pans in rows 6 by 9 (Figure 10).
8. Proof at 90°F. to 100°F. until double in size.
9. Bake 15 to 20 minutes in 375°F. oven.
10. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46).

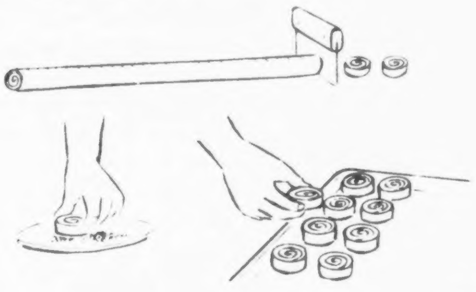


Figure 10

(OVER)

Coffee Cake Varieties

7. Glazed Nut Coffee Cake

(4 Sheet Pans)

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D–36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 16 inches wide and 25 inches long; fit into greased sheet pan, pressing it against sides.
3. Dock dough with fork or docker.
4. Brush with Egg Wash (Recipe No. D–55); allow to rise until double in size.
5. Make depressions on the surface of the dough with back of spoon, being careful not to puncture dough at bottom of pan.
6. Prepare Glazed Nut Topping (Recipe No. D–47). Spread 1¼ qt mixture over dough in each pan.
7. Allow to complete proofing for about 30 minutes.
8. Bake at 375°F. for 30 to 35 minutes.
9. Cut 6 by 9. EACH PORTION: 2 Pieces.

8. Streussel Coffee Cake

(4 Sheet Pans)

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D–36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 16 inches wide and 25 inches long; fit into greased sheet pan, pressing it against sides.
3. Dock dough with fork or docker, if available.
4. Brush dough in each pan with Egg Wash (Recipe No. D–55). Prepare Streussel Topping (Recipe No. D–49); sprinkle 1¼ qt topping over dough in each pan.
5. Allow dough to proof for 20 to 35 minutes.
6. Bake at 375°F. for 30 to 35 minutes.
7. Prepare Vanilla Glaze (Recipe No. D–46); drizzle about 1 cup over each cake while hot.
8. Cut 6 by 9. EACH PORTION: 2 Pieces.

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE–UP

Coffee Cake Varieties—Continued

9. Small Coffee Cake (24 Cakes)

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D–36), except divide dough into 8—2 lb 6 oz pieces.
2. Roll out each piece of dough into a rectangular sheet, about 12 inches wide, 30 inches long, and ¼ inch thick.
3. Melt 1 lb (2 cups) butter or margarine; brush each sheet of dough with 2 oz (¼ cup). Prepare Cinnamon Sugar Filling (Recipe No. D–42); sprinkle ¾ cup over each sheet of dough. Use 2 lb (1½ qt) washed, drained raisins; sprinkle 4 oz (¾ cup) over filling on each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly.
5. Cut rolls into 3—10 inch pieces (Figure 11), weighing about 13 oz each. Seal ends by pressing firmly.
6. Place coffee cakes on greased sheet pans.
7. Make a deep 6–inch slit down center of each piece, about one–half through folds of dough (Figure 11). (DO NOT CUT COMPLETELY THROUGH ALL LAYERS). Open to expose the filling.
8. Brush with Egg Wash (Recipe No. D–55).
9. Proof at 90°F. to 100°F. until double in size.
10. Bake 25 to 30 minutes in 375°F. oven.
11. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D–46).
12. Cut each cake into 4 pieces. EACH PORTION: 1 Piece.

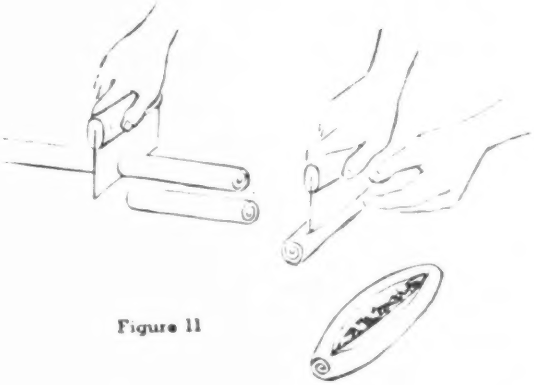


Figure 11

(OVER)

Coffee Cake Varieties—Continued

10. Stollen Coffee Cakes (18 Cakes)

1. Follow Steps 1 through 3 of basic recipe (Recipe No. D–36). Add 3 lb 8 oz (1¾ qt) candied fruit mix and 1 lb (3 cups) washed, drained raisins to dough after flour and yeast have been thoroughly incorporated; blend well. Continue mixing at medium speed until dough is smooth and elastic.
2. Ferment: Set in warm place (80°F.) about 1½ hours or until double in bulk.
3. Punch: Divide dough into 18 pieces, 1 lb 6 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
4. Roll each piece of dough from the center out to the ends, leaving the ends about 3 to 4 times as thick as the center.
5. Prepare Butter Wash (Recipe No. D–53); brush on thin portion of rolled dough (Figure 12).
6. Fold the top half down over the bottom portion, allowing the bottom to protrude slightly; press gently to seal (Figure 12).
7. Prepare Egg Wash (Recipe No. D–55); brush on dough; place on greased sheet pans.
8. Proof at 90°F. to 100°F. until double in size.
9. Bake 25 to 30 minutes in 375°F. oven.
10. Prepare Syrup Glaze (Recipe No. D–45–2); brush on cakes while still hot.
11. Cool. Prepare Vanilla Glaze or Variations (Recipe No. D–46). Drizzle ¼ cup glaze over each cake. Use 1 lb (2 cups) candied fruit; sprinkle 2 tbsp over each cake. Cut each cake into 6 pieces. EACH PORTION: 1 Piece.

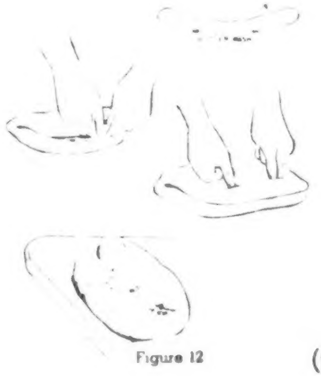


Figure 12

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Folded Dough Varieties

13. Bear Claws

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36), except divide dough into 8—2 lb 6 oz pieces.
2. Roll out each piece of dough into a rectangular sheet, about 30 inches long and 7 inches wide.
3. Prepare Cherry Filling (Recipe No. D-41), Apricot Pineapple Filling (Recipe No. D-43), Spiced Prune Filling (Recipe No. D-44), or Pineapple Filling (Recipe No. G-37). Spread 1½ cups Cherry or Apricot Pineapple Filling or 2 cups Spiced Prune Filling, or 1⅔ cups Pineapple Filling over half of each sheet of dough.
4. Fold dough over once, lengthwise, and seal along edge by pressing firmly.
5. Cut folded dough into 2-inch pieces. Make 3 cuts, ¾-inch in depth, on the 2-inch sealed side of each piece to form a claw (Figure 15).
6. Spread claws slightly; place on greased sheet pans in rows 4 by 6. Brush with Egg Wash (Recipe No. D-55).
7. Proof at 90°F. to 100°F. until double in size.
8. Bake 25 to 30 minutes in 375°F. oven.
9. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46). YIELD: 100-3 oz Rolls.

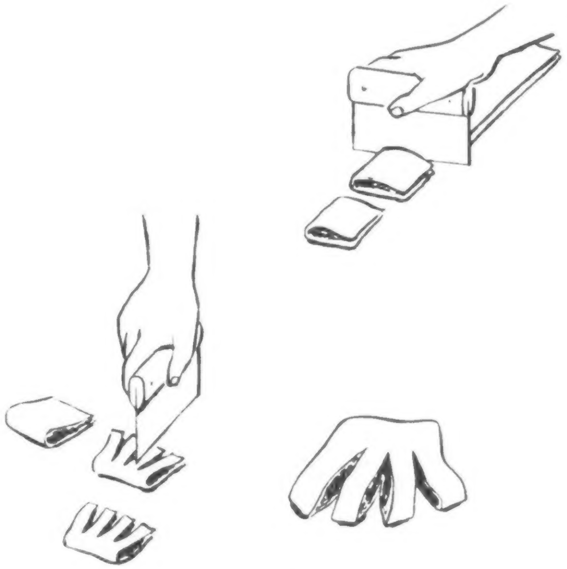


Figure 15

(OVER)

Folded Dough Varieties—Continued

14. Snails

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 24 inches long, 20 inches wide, and ¼-inch thick.
3. Prepare Butter Wash (Recipe No. D-53); brush on dough. Prepare Cinnamon Sugar Filling (Recipe No. D-42); sprinkle 1½ cups mixture over dough.
4. Fold each sheet of dough in thirds lengthwise to make a strip, about 6 inches wide, 24 inches long, and ¾-inch thick.
5. Cut strips crosswise into pieces 1 inch wide (Figure 16).
6. Twist pieces in one direction with left hand and opposite direction with right hand (about 10 to 12 inches long). Form snails by holding one end on greased pan and wind around and around loosely keeping the roll flat (Figure 16).
7. Place on greased sheet pans in rows 4 by 6.
8. Prepare Egg Wash (Recipe No. D-55); brush on snails; let rise until double in size.
9. Make a slight depression with a back of spoon in center of each snail. Use 2 cups (⅔-No. 2½ cn or ⅔-2 lb jr) jelly or jam; place about 1 tsp in each depression.
10. Proof at 90°F. to 100°F. until double in size.
11. Bake 15 to 20 minutes in 375°F. oven.
12. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46).

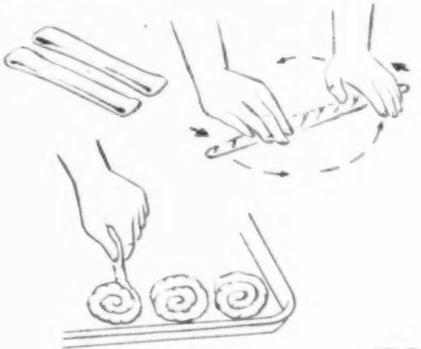


Figure 16

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Folded Dough Varieties—Continued

15. Bowknots, Chain Twists, Figure Eights, and "S" Shapes

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 24 inches long, 20 inches wide, and ¼-inch thick.
3. Fold each sheet of dough in thirds lengthwise to make a strip, about 6 inches wide, 24 inches long, and ¾-inch thick.
4. Cut strips crosswise into pieces 1 inch wide (Figure 16).
5. Twist pieces in one direction with left hand and opposite direction with right hand (about 10 to 12 inches long). (Figure 16.)
6. Form into various shapes (Figure 17). Place on greased sheet pans in rows 4 by 6.
7. Prepare Egg Wash (Recipe No. D-55); brush on rolls.
8. Proof at 90°F. to 100°F. until double in size.
9. Bake 15 to 20 minutes in 375°F. oven.
10. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46). EACH PORTION: 2 Rolls.

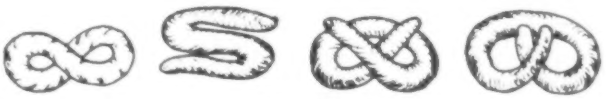


Figure 17

16. Plain Twists

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Roll out each 4 lb 12 oz piece of dough into a rectangular sheet, about 24 inches long, 20 inches wide, and ¼-inch thick.
3. Prepare Butter Wash (Recipe No. D-53); brush on the dough. Prepare Cinnamon Sugar Filling (Recipe No. D-42); sprinkle 1½ cups mixture over each sheet of dough.
4. Fold each sheet of dough in thirds lengthwise to make a strip, about 6 inches wide, 24 inches long, and ¾-inch thick.
5. Cut strips crosswise into pieces 1-inch wide (Figure 18).

(OVER)

Wedge Roll-Up Varieties

6. Twist the pieces in one direction with left hand and the opposite direction with right hand (Figure 18).
7. Place rolls on greased sheet pans in rows 4 by 6. Prepare Egg Wash (Recipe No. D-55); brush on rolls.
8. Proof at 90°F. to 100°F. until double in size.
9. Bake 15 to 20 minutes in 375°F. oven.
10. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46).

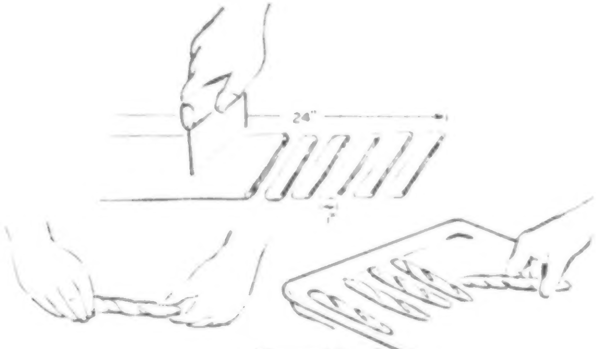


Figure 18

17. Butterhorns

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Divide each piece of dough into 4—1 lb 3 oz pieces. Roll each piece of dough into a 12-inch circle about ¼ inch thick or roll each piece into a strip, 5 inches wide, 20 inches long, and about ¼ inch thick (Figure 19).
3. Brush with Butter Wash (Recipe No. D-53).
4. Cut each circle into 12 to 13 pie-shaped wedges or each strip into 12 to 13 wedges, about 3 inches wide at the widest end (Figure 19).
5. Roll up each wedge from the wide edge to the point (Figure 19).
6. Place on greased sheet pans in rows 4 by 8 with the point end under the roll; press firmly in place.
7. Proof at 90°F. to 100°F. until double in size.
8. Bake 15 to 20 minutes in 375°F. oven.
9. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46). EACH PORTION: 1 Roll.

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Wedge Roll-Up Varieties—Continued

18. Crescents

1. Follow Steps 1 through 5 of basic recipe (Recipe No. D-36).
2. Divide each piece of dough into 4—1 lb 3 oz pieces. Roll each piece of dough into a 12-inch circle about ¼ inch thick or roll each piece into a strip, 5 inches wide, 20 inches long, and about ¼ inch thick (Figure 19).
3. Brush with Butter Wash (Recipe No. D-53).
4. Cut each circle into 12 to 13 pie-shaped wedges or each strip into 12 to 13 wedges, about 3 inches wide at the widest end (Figure 19).
5. Roll up each wedge from the side edge to the point. Shape each roll into a curve (Figure 20).
6. Place on greased sheet pans in rows 4 by 8 with the point end under the roll; press firmly in place.
7. Proof at 90°F. to 100°F. until double in size.
8. Bake 15 to 20 minutes in 375°F. oven.
9. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46). EACH PORTION: 1 Roll.

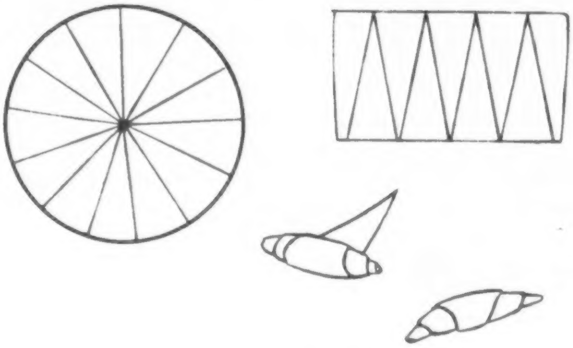


Figure 19

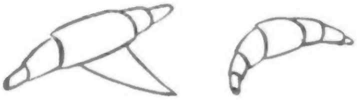


Figure 20

100.00		14 lb 12½ oz			

METHOD FOR HANDLING MIXED D

5. **FERMENT**: Set in warm place (80°F.) 2¼ hours or until d
6. **PUNCH**: Fold sides into center and turn completely over.
7. **MAKE UP**: Scale into 12–19 oz pieces; shape each piece in
   Form each piece into a rope, 1¼ inches in diameter and 18
   cornmeal dusted pan (use ⅛ cup cornmeal per pan).
8. **PROOF**: At 90°F. to 100°F. for 50 to 60 minutes or until
9. Brush top of each loaf with Cornstarch Wash (Recipe No.
   No. D–56). Cut 6 diagonal slashes, ¼ inch deep, on top
10. **BAKE**: 30 minutes or until done.
11. When cool, cut 17 slices (1 inch thick) per loaf.

NOTE: In Step 9, the slashes should be made very quickly wi
before placing in the oven.

D-G. BREADS AND SWEET DOUGHS No. 8

RETARDED SWEET DOUGH METHODS

Retarded sweet dough is yeast dough that is placed in refrigeration for a period of time prior to baking. Refrigeration temperatures retard the fermentation process of the dough. The quality of the end product is not changed. Retarded sweet dough may be held in refrigeration below 40°F as long as 24 hours.

Retarded sweet dough may be prepared using Sweet Dough, Recipe No. D-36. Two methods of preparation are suggested:

Method 1:

1. Follow Steps 1 through 3.
2. FERMENT: About 50 to 55 minutes at dough temperature of 80°F.
3. PUNCH: Divide dough into desired working-size pieces. Shape each piece into smooth ball; let rest 15 minutes.
4. MAKE UP: As desired.
5. Cover and refrigerate immediately.
6. When ready to use, remove from refrigeration and PROOF until pieces are double in size.
7. BAKE: 10 to 15 minutes at 425°F.
8. FINISH: As desired.

Made-up pieces prepared by this method can be stored safely for about 60 hours at 32°F.

(OVER)

READEX FICHE

Dough temperature should be 78°F. to 82°F.

OUGH
double in bulk.
. Let rest 15 minutes.
nto a smooth ball; let rest 10 minutes.
inches long. Place 3 loaves on each
double in size.
D-54) or Egg White Wash (Recipe
of each loaf.

th a very sharp, razor-thin knife just

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.91	Yeast, active, dry	2¼ oz . . .	6⅔ tbsp	. . . .	1. Sprinkle yeast ove NOT USE TEM ABOVE 110°F. M stand 5 minutes; stir use in Step 4.
7.30	Water, warm (105°F. to 110°F.)	1 lb 2 oz .	2¼ cups .	. . . .	

Method 2:

1. Follow Steps 1 through 3.
2. FERMENT: About 50 to 55 minutes at dough temperature of 80°F.
3. PUNCH: Divide dough in 4 equal pieces, about 4 lb 12 oz each. Shape each piece into a smooth ball; let rest 15 minutes.
4. Flatten each piece, then brush lightly with melted shortening or salad oil. Place on greased sheet pans; cover and refrigerate at 32°F. to 40°F.
5. When ready to make up rolls, remove dough from refrigeration, and make up as desired. IT IS NOT NECESSARY TO BRING DOUGH TO ROOM TEMPERATURE BEFORE MAKE UP.
6. PROOF: Until pieces are double in size.
7. BAKE: 10 to 12 minutes at 425°F.
8. FINISH: As desired.

water. DO
PERATURES
ix well. Let
Set aside for

(OVER)

2.43	Sugar, granulated	6 oz	¾ cup ...	....	cin in r just
1.01	Salt	2½ oz ...	3⅔ tbsp	....	
2.64	Milk, nonfat, dry	6½ oz ...	1⅓ cups	....	
.20	Cinnamon, ground	½ oz	2 tbsp ...	....	
.20	Lemon flavoring	½ oz	1 tbsp ...	....	
43.77	Flour, wheat, bread, sifted	6 lb 12 oz	6¾ qt ...	....	3. Ad mi unt liq 4. Ad spe

BAKING POWDER BISCUITS

D. BREADS AND SWEET DOUGHS No. 1(1)

salt, milk,
mon, and lemon flavoring
xer bowl. Mix at low speed
enough to blend.

flour. Using dough hook,
at low speed 1 minute or
all flour is incorporated into
d.
yeast solution; mix at low
d 1 minute.

(CONTINUED)

PER-CENT	INGREDIENTS				
2.64	Shortening	6½ oz			
19.45	Raisins, washed, drained	3 lb			
100.00		15 lb 6¾ oz			

mix at
speed 1 minute. Continue m
at medium speed 10 to
minutes or until dough is sm
and elastic. Dough temper
should be 78°F. to 82°F.

6. Add raisins. Mix at low sp
minute and at medium sp
minute.

9. MAKE UP: Scale into 8–28 oz pieces; shape each piece into a smooth ball; le
Mold each piece into a loaf; place each loaf into lightly greased bread pan
10. PROOF: At 90°F. to 100°F. for 50 to 60 minutes or until double in size.
11. BAKE: 25 to 30 minutes or until done.
12. Brush top of each loaf with hot Syrup Glaze (Recipe No. D–45–2). Sprinkle 1 t
sugar over each loaf.
13. When cool, slice 25 slices (about ½–inch thick) per loaf.

NOTE: In Step 9, when using 9⅞ by 4¼ by 2¾–inch bread pans, scale into 10
Step 13, slice 20 slices (about ½–inch thick) per loaf.

D. BREADS AND SWEET DOUGHS No. 1 (2)

BAKING POWDER BISCUITS

YIELD: 100 Portions (4 Pans)	EACH PORTION: 2 Biscuits
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 450°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
50.66	Flour, wheat, general purpose, sifted	12 lb	3 gal	. . . .	1. Sift together flour, milk, baking powder, and salt into mixer bowl.
3.43	Milk, nonfat, dry	13 oz	2⅞ cups .	. . . .	
2.64	Baking powder .	10 oz	1½ cups .	. . . .	
1.06	Salt	4 oz	6 tbsp . . .	. . . .	
10.55	Shortening	2 lb 8 oz .	5¾ cups .	. . . .	2. Blend shortening at low speed into dry ingredients until mixture resembles coarse cornmeal

rest 10 minutes.

sp of granulated

-23 oz pieces. In

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.82	Yeast, active, dry	2 oz	6 tbsp . . .	. . . .	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
5.76	Water, warm (105°F. to 110°F.)	14 oz	1¾ cups .	. . . .	

(OVER)

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
31.66	Water	7 lb 8 oz .	3¾ qt ...	....	3. Add water; mix at low speed only enough to form a soft dough. 4. Place dough on lightly floured board. Knead lightly, approximately 1 minute or until dough is smooth. 5. Roll or pat out to a uniform thickness of ½ inch. 6. Cut with 2½-inch floured biscuit cutter. Place biscuits on pans in rows 6 by 9.
100.00		23 lb 11 oz			

			¾ qt ...	....	2. Plac
	granulated	3 oz	6 tbsp ...	....	seed, shohtly mixer bowl.
1.33	Salt	3¾ oz ...	5⅔ tbsp	....	3. Using dough hook, speed 1 minute or mixture is incorp liquid; add yea continue mixing at lo 10 minutes or un smooth. Avoid Dough temperature 74°F. to 76°F.
.51	Caraway seed, whole	1¼ oz ...	⅓ cup ..	....	
1.54	Shortening	3¾ oz ...	½ cup ...	....	
18.09	Flour, rye, sifted	2 lb 12 oz	2¾ qt ...	....	
41.11	Flour, wheat, bread, sifted	6 lb 4 oz .	6¼ qt ...	....	
100.00		15 lb 3¾ oz			

(

BAKING POWDER BISCUITS

NOTE: For browner tops: In Step 1, add 8 oz (1 cup) granulated sugar to dry ingredients.

VARIATIONS

1. BAKING POWDER BISCUITS (BISCUIT MIX): Omit all ingredients. Substitute 16 lb or 3½–No. 10 cn Biscuit Mix. Prepare according to instructions on container.
2. BUTTERSCOTCH PINWHEEL BISCUITS: Follow Steps 1 through 4. Omit Steps 5 through 7. Divide dough into 8 pieces. Roll each piece into a rectangular shape 20 inches long and 9 inches wide. Brush dough with 1 lb (2 cups) melted butter or margarine. Combine 4 lb (2¾ qt) brown sugar and 1 lb 8 oz (1½ qt) chopped, unsalted nuts. Sprinkle evenly on top of dough. Roll dough as for Jelly Roll (See Fig. 21, Recipe No. G–18). Cut into slices ¾ inch thick. Place on lightly greased sheet pans. Bake at 425°F. about 15 to 20 minutes or until lightly browned.
3. CHEESE BISCUITS: In Step 1, add 2 lb (2 qt) grated Cheddar cheese to sifted dry ingredients. Follow Steps 2 through 7.

mix at low
ntil all flour
orated into
st solution;
w speed 8 to
il dough is
overmixing.
should be

CONTINUED)

Set in warm place (80°F.) for 1½ hours or until double in bulk.

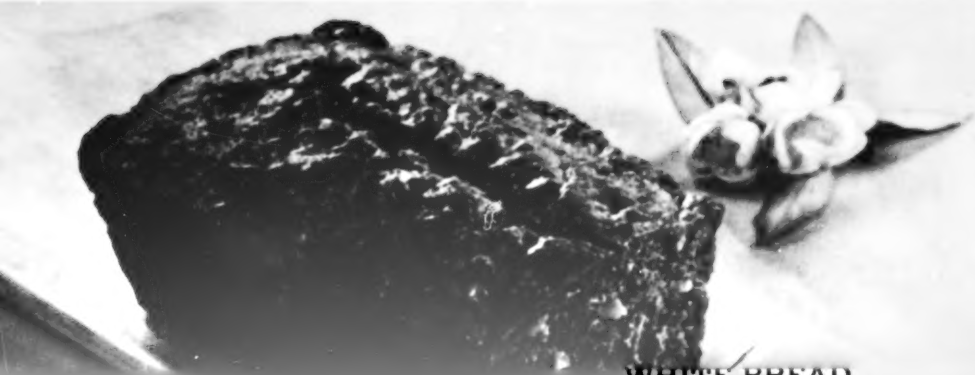
PUNCH: Fold sides into center and turn dough completely over. Let rest 30 minutes.

6. MAKE UP: Scale into 12–18 oz pieces; shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into an oblong loaf about 8 inches long.
7. Place 4 loaves on each cornmeal-dusted pan (use ⅛ cup per pan).
8. PROOF: At 90°F. to 100°F. for 50 to 60 minutes or until double in size.
9. Brush top of each loaf with Cornstarch Wash (Recipe No. D–54) or Egg Wash (Recipe No. D–55). Cut 6 diagonal slashes, ¼-inch deep, on top of each loaf.
10. BAKE: 25 to 30 minutes or until done.
11. When cool, slice 16 slices (about ½-inch thick) per loaf.

NOTE: In Step 9, the slashes should be made very quickly with a very sharp, razor-thin knife just before placing in oven.

4. CINNAMON PINWHEEL BISCUITS: Follow Steps 1 through 4. Omit Steps 5 through 7. Divide dough into 8 pieces. Roll each piece into a rectangular shape 20 inches long and 9 inches wide. Brush dough with 1 lb (2 cups) melted butter or margarine. Combine 3 lb (6¾ cups) granulated sugar and 4 oz (1 cup) ground cinnamon. Sprinkle evenly on top of dough. Sprinkle 3 lb (2¼ qt) washed, drained raisins on top of sugar and cinnamon mixture. Roll as for Jelly Roll (See Figure 21, Recipe No. G–18). Cut into slices ¾ inch thick. Place on lightly greased sheet pans. Bake at 425°F. about 15 to 20 minutes or until lightly browned.
5. DROP BISCUITS: Follow Steps 1 and 2. In Step 3, increase water to 9 lb 8 oz (4¾ qt). Omit Steps 4 through 6. Drop dough by heaping tablespoons on greased sheet pans, approximately 1 inch apart. Follow Step 7.

TE NUT BREAD



WHITE BREAD

YIELD: 100 Portions (8 Loaves)	EACH PORTION: 2 Slices
PAN SIZE: 11 by 5 by 3½-inch Bread Pan	TEMPERATURE: 425°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.56	Yeast, active, dry	1¼ oz	¼ cup		1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 4.
4.92	Water, warm (105°F. to 110°F.)	11 oz	1½ cups		
28.64	Water, cold	4 lb	2 qt		2. Place water, sugar, salt, and milk in mixer bowl. Mix at low speed just enough to blend.
2.68	Sugar, granulated	6 oz	¾ cup		
1.34	Salt	3 oz	4⅔ tbsp		
3.58	Milk, nonfat, dry	8 oz	1¾ cups		

(OVER)

CENT	INGRE				
55.48	Flour, wheat, bread, sifted	7 lb 12 oz	7¾ qt . . .	. . . .	3. Add flour. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid. 4. Add yeast solution; mix at low speed 1 minute.
2.80	Shortening	6¼ oz . . .	⅞ cup . . .	. . . .	5. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		13 lb 15½ oz			

(CONTINUED)

DATE NUT BREAD

YIELD: 100 Portions (8 Loaves)	**EACH PORTION**: 2 Slices
PAN SIZE: 16 by 4½ by 4⅛-inch Loaf-Type Pan	**TEMPERATURE**: 300°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
18.69	Dates, pieces	6 lb	1 gal		1. Combine dates, baking soda, and boiling water. Let stand 20 minutes; set aside for use in Step
.52	Baking soda	2⅔ oz	6 tbsp		
20.25	Water, boiling	6 lb 8 oz	3¼ qt		

6. **FERMENT**: Set in warm place (80°F.) 2 hours or until double in bulk.
7. **PUNCH**: Fold sides into center and turn dough completely over. Let rest 30 minutes.
8. **MAKE UP**: Scale into 8–27 oz pieces; shape each piece into a smooth ball; let rest 12 to 15 minutes. Mold each piece into an oblong loaf; place each loaf into lightly greased pan.
9. **PROOF**: At 90°F. to 100°F. about 1 hour or until double in size.
10. **BAKE**: 35 to 40 minutes or until done.
11. When cool, slice 25 slices (about ½-inch thick) per loaf.

NOTE: In Step 8, when using 9⅞ by 4¼ by 2¾-inch bread pans, scale into 12–18 oz pieces. In Step 10, bake at 425°F. 25 to 30 minutes. In Step 11, slice 20 slices (about ½-inch thick) per loaf.

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
4.67	Eggs	1 lb 8 oz .	3 cups (15 eggs)	....	3. Add eggs and vanilla; blend well at low speed.

D. BREADS AND SWEET DOUGHS No. 4

FRENCH BREAD

YIELD: 100 Portions (12 Loaves) (4 Pans)	EACH PORTION: 2 Slices
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 425°F. Oven

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.58 5.54	Yeast, active, dry Water, warm (105°F. to 110°F.)	1¼ oz . . . 12 oz	¼ cup . . . 1½ cups .	. . . .	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
29.56 2.77 1.38	Water, cold . . . . Sugar, granulated Salt	4 lb . . . . . 6 oz . . . . . 3 oz	2 qt . . . . . ¾ cup . . . 4⅔ tbsp	. . . .	2. Place water, sugar, salt, and flour mixer bowl; mix at low [illegible] enough to blend.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
3.70	Milk, nonfat, dry	8 oz	1¾ cups .	. . . .	3. Mix together milk, flour, and wheat base. Blend thoroughly. Add mixture to liquid in mixer bowl. Using dough hook, mix at low speed 1 minute or until all of the dry ingredients are incorporated into liquid. 4. Add yeast solution; mix at low speed 1 minute.
48.04	Flour, wheat, bread, sifted	6 lb 8 oz .	6½ qt . . .	. . . .	
5.54	Wheat base	12 oz	¾ qt	. . . .	
2.89	Shortening	6¼ oz . . .	⅞ cup . . .	. . . .	5. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		13 lb 8½ oz			

(CONTINUED)

WHOLE WHEAT BREAD

METHOD FOR HANDLING MIXED DOUGH

6. **FERMENT**: Set in warm place (80°F.) for 2 hours or until double in bulk.
7. **PUNCH**: Fold sides into center and turn dough completely over. Let rest 15 minutes.
8. **MAKE UP**: Scale into 8–1 lb 11 oz pieces; shape each piece into a smooth ball; let rest 8 to 10 minutes. Mold each piece into a loaf; place in a lightly–greased pan.
9. **PROOF**: At 90°F. to 100°F. about 1 hour or until double in size.
10. **BAKE**: 35 to 40 minutes or until done.
11. When cool, slice 25 slices (about ½–inch thick) per loaf.

NOTE: 1. In Step 8, when using 9⅞ by 4¼ by 2¾–inch bread pans, scale into 10–21½ oz pieces.
2. In Step 10, bake at 450°F. for 25 to 30 minutes or until done. In Step 11, slice 20 slices (about ½–inch thick) per loaf.

APPLE COFFEE CAKE

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 375°F. Oven

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
2.50 7.50	Yeast, active, dry Water, warm (105°F. to 110°F.)	4 oz ..... 12 oz	¾ cup ... 1½ cups .	....	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
11.25 8.75 .94	Water, cool .... Sugar, granulated Salt	1 lb 2 oz . 14 oz .... 1½ oz ...	2½ cups . 2 cups ... 2⅓ tbsp	....	2. Place water, sugar, salt, shortening, eggs, flour, and milk in mixer bowl; mix just enough to blend. Add yeast solution.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
8.75	Shortening, softened	14 oz	2 cups . . .	. . . .	3. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
8.75	Eggs, whole, beaten	14 oz	1¾ cups (9 eggs)	. . . .	
50.00	Flour, wheat, general purpose, sifted	5 lb	1¼ gal . .	. . . .	
1.56	Milk, nonfat, dry	2½ oz . . .	½ cup . . .	. . . .	
100.00		10 lb			

METHOD FOR HANDLING MIXED DOUGH

4. FERMENT: Set in warm place (80°F.) about 1½ hours or until double in bulk. Punch down.
5. MAKE UP: Divide into 2–4 lb 12 oz pieces. Roll each piece into rectangular shape about 18 by 26 inches. Fit in greased pan. Bring dough up on the side even with the edge. Brush with Butter Wash (Recipe No. D–53).
6. PROOF: At 90°F. to 100°F. until double in bulk. Make depressions on surface of dough with back of spoon every 2 inches.

APPLE COFFEE CAKE

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
	APPLE TOPPING:				7. Mix together cinnamon, flour, mace, and sugar.
.17	Cinnamon, ground	¼ oz	1 tbsp . . .	. . . .	
1.41	Flour, wheat, general purpose, sifted	2 oz	½ cup . . .	. . . .	
.06	Mace, ground . .	$^1/_{12}$ oz . . .	1 tsp	. . . .	
16.90	Sugar, granulated	1 lb 8 oz .	3½ cups .	. . . .	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
4.22	Butter or margarine, softened	6 oz	¾ cup . . .	. . . .	8. Add butter or margarine and apples. Mix well. 9. Spread 1¾ qt apple mixture on top of dough in each pan.
77.24	Apples, canned, sliced	6 lb 14 oz	3 qt (1–No. 10 cn)	. . . .	10. Bake 35 minutes or until done. 11. Cut 6 by 9.
100.00		8 lb 14⅓ oz			

NOTE: In Step 8, (1 lb (½–No. 10 cn)) canned dehydrated apples may be substituted for the canned apples. Combine dehydrated apples with 3 qt warm water, cover, bring to boil. Reduce heat; simmer 15 minutes or until tender. Cool before using.

D. BREADS AND SWEET DOUGHS No. 13(1)

QUICK COFFEE CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
9.70	Eggs, whole	1 lb 4 oz .	2½ cups (12 eggs)	....	1. Beat eggs in mixer bowl at low speed about 1 minute; add salad oil or melted shortening, vanilla, and water.
11.62	Salad oil or shortening, melted	1 lb 8 oz .	3 cups ...	....	
.48	Vanilla	1 oz	2 tbsp ...	....	
23.24	Water	3 lb	1½ qt ...	....	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
27.12	Flour, wheat, general purpose, sifted	3 lb 8 oz .	3½ qt . . .	. . . .	2. Sift together flour, baking powder, milk, salt, and sugar. Add to egg mixture; mix at low speed until blended.
1.21	Baking powder .	2½ oz . . .	5⅔ tbsp	. . . .	
2.91	Milk, nonfat, dry	6 oz	1¼ cups .	. . . .	3. Pour 2¾ qt (about 6 lb 4 oz) batter into each greased and floured pan. Set aside for use in Step 5.
.48	Salt	1 oz	1⅔ tbsp	. . . .	
23.24	Sugar, granulated	3 lb	6¾ cups .	. . . .	
100.00		12 lb 14½ oz			

(CONTINUED)

QUICK COFFEE CAKE

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
	TOPPING:				4. Combine flour, cinnamon, salt, brown sugar, and butter or margarine; mix until mixture resembles coarse cornmeal.
49.67	Flour, wheat, general purpose, sifted	1 lb 8 oz .	1½ qt . . .	. . . .	
.53	Cinnamon, ground	¼ oz	1 tbsp . . .	. . . .	5. Sprinkle about 1 qt topping over batter in each pan.
.14	Salt	1/16 oz . . .	¼ tsp . . .	. . . .	6. Bake 30 minutes or until done.
24.83	Sugar, brown . .	12 oz	2 cups . . .	. . . .	
24.83	Butter or margarine, softened	12 oz	1½ cups .	. . . .	
100.00		3 lb			

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
	GLAZE:				7. Combine butter or margarine, powdered sugar, vanilla, and water; mix until smooth.
4.75	Butter or margarine, softened	2 oz	¼ cup		8. Drizzle about 2 cups glaze over each baked cake while still warm.
76.04	Sugar, powdered	2 lb	2 qt		9. Cut 6 by 9.
.20	Vanilla	$\frac{1}{12}$ oz	1 tsp		
19.01	Water, boiling	8 oz	1 cup		
100.00		2 lb 10 oz			

(CONTINUED)

QUICK COFFEE CAKE

VARIATIONS

1. **QUICK APPLE COFFEE CAKE**: Follow Steps 1 through 3. Omit Steps 4 through 8. Combine 1 lb (2¼ cups) granulated sugar, 1 oz (¼ cup) ground cinnamon, and 2 tsp ground nutmeg. Sprinkle ½ cup mixture over batter in each pan. Drain 6 lb 14 oz (1–No. 10 cn) canned apple slices; arrange 1½ qt evenly over batter in each pan. Sprinkle ¾ cup sugar mixture over apple slices in each pan. Bake 40 minutes or until done. Follow Step 9.
2. **QUICK APRICOT COFFEE CAKE**: Follow Steps 1 through 3. Drain 13 lb 8 oz (2–No. 10 cn) canned apricots; cut apricot halves into 2 pieces; arrange 3 qt evenly over batter in each pan. In Step 4, add 1 lb (1 qt) chopped, unsalted nuts to ingredients. In Step 5, sprinkle 1½ qt topping over apricots in each pan. Follow Steps 6 through 9.
3. **QUICK CHERRY COFFEE CAKE**: Follow Steps 1 through 3. Drain 6 lb 7 oz (1–No. 10 cn) canned red tart pitted cherries; arrange 1½ qt evenly over batter in each pan. Follow Steps 4 through 9.
4. **QUICK CHERRY–NUT COFFEE CAKE**: Follow Steps 1 through 3. Drain and chop 1¾–16 oz jr (3½ cups) maraschino cherries; combine with 1 lb (1 qt) chopped, unsalted nuts. Spread 3¾ cups evenly over batter in each pan. Omit Steps 4 and 5. Follow Steps 6 through 9.

(OVER)

5. QUICK CRANBERRY COFFEE CAKE: Follow Steps 1 through 3. Use 3 lb (5¼ cups–3–No. 300 cn) canned whole cranberry sauce; stir to break apart; drop 2⅔ cups evenly over batter in each pan. Follow Steps 4 through 9.
6. QUICK FRENCH COFFEE CAKE: Follow Step 1. In Step 2, add 2 tbsp ground nutmeg, 2 lb (1½ qt) washed, drained raisins and 1 lb 8 oz (1½ qt) chopped, unsalted nuts. In Step 3, pour about 3½ qt (8 lb 4 oz) batter into each greased and floured pan. Follow Steps 4 through 9.

D. BREADS AND SWEET DOUGHS No. 14(1)

CORN BREAD

IELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
AN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 425°F. Oven

ER– ENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.27	Flour, wheat, general purpose, sifted	3 lb 8 oz.	3½ qt . . .	. . . .	1. Blend flour, cornmeal, milk, sugar, baking powder, and salt in mixer bowl.
2.20	Cornmeal	4 lb 8 oz.	3 qt (3–24 oz pg)	. . . .	
3.70	Milk, nonfat, dry	12 oz	2½ cups .	. . . .	
2.47	Sugar, granulated	8 oz	1 cup . . .	. . . .	
1.62	Baking powder .	5¼ oz . . .	¾ cup . . .	. . . .	
.93	Salt	3 oz	4⅔ tbsp	. . . .	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.40	Eggs, whole	1 lb 8 oz .	3 cups (15 eggs)	....	2. Combine eggs and water; add to ingredients in mixer bowl. Blend at low speed about 1 minute. Scrape down bowl.
37.01	Water	7 lb 8 oz .	3¾ qt ...	....	
7.40	Shortening, melted, or salad oil	1 lb 8 oz .	3 cups ...	....	3. Add shortening; mix at medium speed until blended. 4. Pour about 1 gal (10 lb) batter into each well-greased pan. 5. Bake 20 to 25 minutes or until done. 6. Cool; cut 6 by 9.
100.00		20 lb 4¼ oz			

(CONTINUED)

CORN BREAD

NOTE: In Step 1, omit sugar if southern–style corn bread is desired.

VARIATIONS

1. CORN MUFFINS: Follow Steps 1 through 3. In Step 4, grease 10–12 cup muffin pans. Fill each cup ⅔ full (1–No. 16 scoop). In Step 5, bake 15 to 20 minutes or until done. Omit Step 6. YIELD: 120 Muffins. RECOMMENDED PORTION SIZE: 2 Muffins
2. HUSH PUPPIES: In Step 1, omit sugar. In Step 2, decrease water to 5 lb 8 oz (2¾ qt); add 2 lb (1½ qt) finely chopped onions (2 lb 4 oz A.P.) and 1⅓ tbsp black or white pepper. Follow Steps 3. Omit Steps 4 through 6. Drop batter by rounded tablespoon (1–No. 40 scoop) into deep fat (360°F.); fry about 3 minutes. Drain on absorbent paper. YIELD: 300 Hush Puppies. EACH PORTION: 3 Hush Puppies.

D. BREADS AND SWEET DOUGHS No. 17(1)

DANISH PASTRY

YIELD: 100 Portions (8 Pans) EACH PORTION: 2 Rolls

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 400°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.25	Yeast, active, dry	4 oz	¾ cup ...	....	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
9.38	Water, warm (105°F. to 110°F.)	1 lb 14 oz	3¾ cups .	....	
3.75	Sugar, granulated	12 oz	1¾ cups .	....	2. Mix sugar, salt, flour, and milk in mixer bowl at low speed about 1 minute. Add yeast solution.
.62	Salt	2 oz	3 tbsp ...	....	
40.00	Flour, wheat, bread, sifted	8 lb	2 gal	....	
.94	Milk, nonfat, dry	3 oz	⅔ cup ..	....	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
10.00 .31 8.75 5.00	Water, cold .... Vanilla .... Eggs, whole, beaten Shortening, softened	2 lb ..... 1 oz ..... 1 lb 12 oz 1 lb	1 qt ..... 2 tbsp ... 3½ cups (18 eggs) 2¼ cups .	....	3. Add water, vanilla, eggs, and shortening. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F. 4. Divide dough into 2 pieces; place each piece on floured pan; grease top; cover and chill for ½ to 1 hour.
20.00	Butter or margarine	4 lb	2 qt	....	5. Soften butter or margarine until pliable.
100.00		20 lb			

(CONTINUED)

DANISH PASTRY

METHOD FOR HANDLING MIXED DOUGH

6. Roll each piece of dough into a rectangle about ½-inch thick. Spread 2 lb butter or margarine over ⅔ of each piece. Fold the ⅓ without butter or margarine over the center ⅓. Fold the remaining ⅓ over the other 2 layers. Press edges together.
7. Place folded dough on lightly floured pans; grease tops; cover; chill ½ hour.
8. Brush off excess flour; repeat rolling and folding process 3 more times without any additional butter or margarine. Chill dough ½ hour between each rolling.
9. MAKE UP: See Guide for Sweet Dough Make-Up (Recipe Card D-G-7) for various styles. Place rolls on greased pans in rows 4 by 6; brush with Egg Wash (Recipe No. D-55).
10. PROOF: In warm moist place (90°F. to 100°F.) until double in size.
11. BAKE: 15 to 20 minutes or until done.
12. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46).

VARIATION

1. DANISH PASTRY (SWEET DOUGH MIX): Omit Steps 1 through 4. Use 11 lb 4 oz or 2½-No. 10 cn Sweet Dough Mix and 3¾ oz (⅔ cup) active dry yeast. Prepare dough according to instructions on container. Follow Steps 5 through 12.

CAKE DOUGHNUTS

YIELD: 100 Portions

EACH PORTION: 2 Doughnuts

TEMPERATURE: 350°F. to 375°F. Deep Fat

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
47.30	Flour, wheat, general purpose, sifted	10 lb	2½ gal		1. Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
2.07	Baking powder	7 oz	1 cup		
1.92	Milk, nonfat, dry	6½oz	1⅓ cups		
.38	Salt	1⅓ oz	2 tbsp		
.15	Nutmeg, ground	½ oz	2 tbsp		
4.14	Shortening	14 oz	2 cups		2. Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
14.19	Sugar, granulated	3 lb	6¾ cups		

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.82	Eggs, whole....	2 lb 8 oz.	1¼ qt (24 eggs)	....	3. Add eggs; beat at medium speed until light and fluffy.
17.73	Water	3 lb 12 oz	7½ cups .	....	4. Combine water and vanilla.
.30	Vanilla	1 oz	2 tbsp ...	....	5. Add dry ingredients to creamed mixture alternately with liquids; add about ⅓ of flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes. 6. Roll dough ⅜-inch thick on well-floured board; cut with doughnut cutter. 7. Fry 1 minute on each side or until golden brown. Drain on absorbent paper.
100.00		21 lb 2⅓ oz			

(CONTINUED)

CAKE DOUGHNUTS

NOTE: 1. In Step 5, dough may be chilled 1 hour for ease in handling.
2. Omit Steps 6 and 7 if dough machine is used.

VARIATIONS

1. BUTTERSCOTCH GLAZED DOUGHNUTS: Follow Steps 1 through 7. Prepare 2¼ qt Brown Sugar Frosting (Recipe No. G-40). Keep frosting warm; dip one side of doughnut into frosting. Place on rack to drain.
2. CAKE DOUGHNUTS (DOUGHNUT MIX): Omit Steps 1 through 7. Use 18 lb or 4-No. 10 cn canned Doughnut Mix. Prepare according to instructions on container. 2 tsp ground nutmeg may be blended in mix and 2 tbsp vanilla may be added with the liquid.
3. CHOCOLATE DOUGHNUTS: In Step 1, sift 1 lb (1 qt) cocoa with dry ingredients. Follow Steps 2 through 7. Glaze or coat if desired.
4. CINNAMON SUGAR DOUGHNUTS: Follow Steps 1 through 7. While doughnuts are warm, roll in Cinnamon Sugar Filling (Recipe No. D-42).
5. CRULLERS: Follow Steps 1 through 5. In Step 6, roll dough ⅓-inch thick, cut into strips ½-inch by 4 inches and form twists. Follow Step 7. Glaze or coat if desired.

(OVER)

6. GLAZED COCONUT DOUGHNUTS: Follow Steps 1 through 7. Prepare 1¼ qt Vanilla Glaze (Recipe No. D-46). Keep glaze warm and dip one side of doughnut into glaze, then into 2 lb (3 qt) chopped, prepared, sweetened coconut. Place on rack to drain.
7. GLAZED DOUGHNUTS: Follow Steps 1 through 7. Prepare 2½ qt Vanilla Glaze or Variations (Recipe No. D-46). Keep glaze warm and dip doughnuts to cover. Place on rack to drain.
8. GLAZED NUT DOUGHNUTS: Follow Steps 1 through 7. Prepare 1¼ qt Vanilla Glaze (Recipe No. D-46). Keep glaze warm and dip one side of doughnut into glaze, then into 2 lb (2 qt) chopped, unsalted nuts. Place on rack to drain.
9. SUGAR COATED DOUGHNUTS: Follow Steps 1 through 7. While doughnuts are warm, roll in 2 lb (4½ cups) granulated sugar or 2 lb (2 qt) sifted powdered sugar.

RAISED DOUGHNUTS

RAISED DOUGHNUTS

YIELD: 100 Portions	EACH PORTION: 2 Doughnuts
	TEMPERATURE: 375°F. Deep Fat

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.78 14.22	Yeast, active, dry Water, warm (105°F. to 110°F.)	6 oz 3 lb	1⅛ cups 1½ qt		1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
8.89 .89 5.33	Sugar, granulated Salt Shortening	1 lb 14 oz 3 oz 1 lb 2 oz	4½ cups 4⅔ tbsp 2½ cups		2. Cream sugar, salt, and shortening in mixer bowl at medium speed.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
4.74	Eggs, whole....	1 lb.....	2 cups (10 eggs)	....	3. Add eggs, yeast solution, water, and vanilla; mix at low speed until blended.
11.26	Water, cold....	2 lb 6 oz.	4¾ cups.	....	
.89	Vanilla........	3 oz.....	6 tbsp...	....	
30.81	Flour, wheat, bread, sifted	6 lb 8 oz.	6½ qt...	....	4. Sift together flours, milk, and nutmeg; add to mixture. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
18.96	Flour, wheat, general purpose, sifted	4 lb.....	1 gal....	....	
2.08	Milk, nonfat, dry	7 oz.....	1½ cups.	....	
.15	Nutmeg, ground	½ oz....	2 tbsp...	....	
100.00		21 lb 1½ oz			

				side until top is covered with bubbles and underside is browned. Turn; cook on other side.

NOTE: 1. In Step 2, 1 lb 2 oz (1¾ qt) canned dehydrated egg mix combined with scant 1½ qt warm water may be substituted for whole eggs. See Recipe Card A-8.

(CONTINUED)

RAISED DOUGHNUTS

METHOD FOR HANDLING MIXED DOUGH

5. PROOF: Set in warm place (80°F.) 1½ hours or until double in bulk.
6. PUNCH: Divide into 3 to 4-lb pieces; shape each piece into a smooth ball; let rest 10 to 20 minutes.
7. MAKE-UP: Roll each piece to ½ inch thickness. Cut with floured doughnut cutter.
8. Place on floured sheet pan; let rise 30 minutes or until light.
9. FRY: Until golden brown on underside. Turn and fry on other side. Drain on absorbent paper.
10. When cool, roll in 2 lb (4½ cups) granulated sugar or 2 lb (2 qt) sifted powdered sugar or in Cinnamon Sugar Filling (Recipe No. D-42), or dip in Vanilla Glaze or Variations (Recipe No. D-46).

VARIATIONS

1. BEIGNETS (NEW ORLEANS DOUGHNUTS): Follow Steps 1 through 3. In Step 4, omit nutmeg. Follow Step 5. In Step 6, divide dough into 3-lb pieces. In Step 7, roll each piece into a rectangular sheet, about 18 inches wide, 26 inches long, and ⅛ inch thick. Cut 6 by 8. Omit Step
2. BLUEBERRY PANCAKES: Follow Steps 1 and 2. In Step 3, use 5 lb (3¾ qt) thawed, frozen blueberries or drain and rinse 6 lb 6 oz (1-No. 10 cn) canned blueberries in cold water. Drain thoroughly; fold into batter. Follow Step 4.
3. BUCKWHEAT PANCAKES (PANCAKE MIX): Omit Steps 1 through 4. Use 13 lb 2 oz Buckwheat Pancake Mix. Prepare pancakes according to instructions on container.
4. BUTTERMILK PANCAKES (PANCAKE MIX): Omit Steps 1 through 4. Use 13 lb 2 oz (2⅔-5 lb pg) Buttermilk Pancake Mix. Prepare pancakes according to instructions on container.
5. PANCAKES (PANCAKE MIX): Omit Steps 1 through 4. Use 13 lb 2 oz or 3-No. 10 cn Regular Pancake Mix. Prepare pancakes according to instructions on container.

(OVER)

2. BISMARCKS (FILLED DOUGHNUTS): Follow Steps 1 through 3. In Step 4, omit nutmeg. Follow Steps 5 and 6. In Step 7, cut with a floured 3-inch cookie cutter. Follow Steps 8 and 9. In Step 10, cut a small slit in side of each Bismarck. Use 2 lb 12 oz (1¼-No. 2½ cn or 1⅓-2 lb jar) jelly; fill each slit with one tsp jelly. Dip in Vanilla Glaze (Recipe No. D-46), or roll in 2 lb (4½ cups) granulated sugar.
3. LONGJOHNS: Follow Steps 1 through 6. In Step 7, roll each piece into rectangular strips, 5 inches wide, 50 inches long, and ½ inch thick; cut into strips 1 inch wide. Follow Steps 8 through 10.
4. RAISED CRULLERS: Follow Steps 1 through 6. In Step 7, roll each piece into rectangular strips, 8 inches wide, 28 to 30 inches long, and ½ inch thick. Cut into strips ½ inch wide; fold in half, seal end, and twist into spiral shape. Follow Steps 8 through 10.
5. RAISED DOUGHNUTS (SWEET DOUGH MIX): Omit all ingredients. Use 18 lb or 4-No. 10 cn Sweet Dough Mix and 6 oz (1⅛ cups) active dry yeast. Prepare doughnuts according to directions on container. Follow Step 10.

10. WAFFLES (PANCAKE MIX): Omit Steps 1 through 4. Use 13 lb 2 oz or 3-No. 10 cn Regular Pancake Mix or 13 lb 2 oz (2⅔-5 lb pg) Buttermilk Pancake Mix. Prepare waffles according to instructions on container. EACH PORTION: 1 Waffle.

D. BREADS AND SWEET DOUGHS No. 20

DUMPLINGS

YIELD: 100 Portions				EACH PORTION: 2 Dumplings
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	6 lb	1½ gal ..	....	1. Sift together flour, salt, baking powder, and milk in mixer bowl.
Salt	2½ oz ...	¼ cup ...	....	
Baking powder	3½ oz ...	½ cup ...	....	
Milk, nonfat, dry ..	8 oz	1⅔ cups	....	
Eggs, whole, beaten	12 oz	1½ cups (8 eggs)	....	2. Add eggs, salad oil or melted shortening, and water to flour mixture; mix at medium speed until thoroughly blended.
Salad oil or shortening,	....	¾ cup ...	....	

2.26	Yeast, active, dry	8 oz	1½ cups .	....	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
6.78	Water, warm (105°F. to 110°F.)	1 lb 8 oz .	3 cups ...	....	

(OVER)

NOTE: Cooked dumplings will be light in color.

VARIATIONS

1. DUMPLINGS (BISCUIT MIX): Omit Steps 1 and 2. Use 9 lb or 2–No. 10 cn Biscuit Mix. Mix according to instructions on container. Follow Step 3.
2. OVEN-STEAMED DUMPLINGS: Follow Steps 1 and 2. In Step 3, drop dumplings on top of simmering stew; cover; bake 25 minutes in a 375°F. oven.
3. PARSLEY DUMPLINGS: In Step 1, add 1 oz (½ cup) fresh, chopped, parsley to sifted dry ingredients. Follow Steps 2 and 3.
4. STEAMED DUMPLINGS (STEAM COOKER METHOD): Follow Steps 1 and 2. In Step 3, pour 1 cup stock in each 12 by 20-inch steam table pan. Drop 25 dumplings into stock in each pan. Place uncovered in steam cooker; steam 7 minutes at 5 lb pressure or 6 minutes at 15 lb pressure.

			eggs)		medium speed until eggs and sugar are blended. Add yeast solution; mix at medium speed until blended.
9.05	Raisins, washed, drained	2 lb	1½ qt ...	....	
.28	Lemon rind, grated (optional)	1 oz	⅓ cup ..	....	
7.91	Sugar, granulated	1 lb 12 oz	1 qt	....	
.85	Salt	3 oz	4⅔ tbsp	....	
.07	Nutmeg, ground	¼ oz	1 tbsp ...	....	
7.35	Shortening	1 lb 10 oz	3¾ cups .	....	

(CONTINUED)

FRENCH TOAST

YIELD: 100 Portions				EACH PORTION: 2 Slices
				TEMPERATURE: 375°F. Griddle
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water	. . . .	2¼ qt . . .	. . . .	1. Place water in mixer bowl.
Milk, nonfat, dry . . Salt . . . . Sugar, granulated .	8 oz . . . . . 1 oz . . . . . 1 lb 8 oz .	1¾ cups . 1⅔ tbsp . 3½ cups .	. . . .	2. Combine milk, salt, and sugar; blend well. Add to water; stir until dissolved.
Eggs, whole,	12 lb 8 oz	6¼ qt	. . . .	3. Add eggs to ingredients in mixer

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1.56	Milk, nonfat, dry	5½ oz . . .	1¼ cups .	. . . .	dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		22 lb 1¾ oz			

(OVER)

VARIATIONS

1. CINNAMON FRENCH TOAST: Follow Step 1. In Step 2, add 1 oz (¼ cup) ground cinnamon. Follow Steps 3 through 6.
2. FRENCH TOAST (DEHYDRATED EGG MIX): Omit Steps 1 through 3. Combine 3 lb 12 oz (3–No. 3 cyl cn) canned dehydrated egg mix; 1 oz salt (1⅔ tbsp) and 8 oz (1 cup) granulated sugar in mixer bowl. Add 2 qt lukewarm water to egg mixture; stir until a smooth paste is formed. Add 3 qt lukewarm water. Whip until well blended. Refrigerate until ready to use. Follow Steps 4 through 6.
3. NUTMEG FRENCH TOAST: Follow Step 1. In Step 2, add 1⅓ tbsp ground nutmeg. Follow Steps 3 through 6.

to 20 minutes.

6. MAKE–UP: Roll each piece into a long rope of uniform diameter. Cut rope into pieces about 1 inch thick, weighing 1½ oz each. Shape into balls by rolling with circular motion on work table.
7. Place on greased pans in rows 6 by 9. Brush with Egg Wash (Recipe No. D–55).
8. PROOF: At 90°F. to 100°F. until almost double in size. Cut a cross on top of each bun. Finish proofing until double in size.
9. BAKE: 18 to 20 minutes or until done.
10. Brush with hot Syrup Glaze (Recipe No. 45–2), immediately after removal from oven.
11. When cool, drizzle Vanilla Glaze (Recipe No. D–46) or Rum Glaze (Recipe No. D–46–12) over each bun.

(CONTINUED)

FRENCH TOAST PUFF

YIELD: 100 Portions EACH PORTION: 2 Half Slices

TEMPERATURE: 375°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole	1 lb 8 oz .	3 cups (15 eggs)	. . . .	1. Place eggs, sugar, salt, vanilla, milk, and water in mixer bowl; blend at low speed. Beat at medium speed until
Sugar, granulated .	1 lb 4 oz .	2¾ cups .	. . . .	
Salt	2 oz			

1. HOT CROSS BUNS (SWEET DOUGH MIX): Omit Steps 1 through 4. Use 15 lb or 3⅓ cn Sweet Dough Mix and 5 oz (1 cup) active dry yeast. Add raisins, grated lemon rind, and nutmeg from Step 2 to mix. Prepare dough according to instructions on container. Follow Steps 5 through 11.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread slices, cut in half, diagonally	....	200 half slices	....	3. Dip half slices of bread in batter. Drain. 4. Fry until golden brown. Drain on absorbent paper. 5. Serve immediately.

NOTE: 1. Use mixture promptly since it may stiffen.
2. In Step 3, 8⅓ dozen frankfurter rolls may be substituted for bread. Cut in half before dipping.
3. In Step 5, serve with maple syrup, marmalade, jam or jelly.

D. BREADS AND SWEET DOUGHS No. 24

APPLE FRITTERS

YIELD: 100 Portions EACH PORTION: 2 Fritters

TEMPERATURE: 375°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	4 lb	1 gal	....	1. Sift together flour, baking powder, milk, salt, sugar, nutmeg, and cinnamon into mixer bowl.
Baking powder	3 oz	6⅔ tbsp .	....	

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.79	Yeast, active, dry	4 oz	¾ cup ...	....	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes, then stir again. Set aside for use in Step 3.
12.53	Water, warm (105°F.) to 110°F.)	1 lb 12 oz	3½ cups .	....	
.45	Sugar, granulated	1 oz	2 tbsp ...	....	
8.95	Sugar, granulated	1 lb 4 oz .	2¾ cups .	....	2. Mix sugar, salt, and shortening in mixer bowl at medium speed 1 minute.
.67	Salt	1½ oz ...	2⅓ tbsp	....	
8.95	Shortening	1 lb 4 oz .	3 cups ...	....	

(OVER)

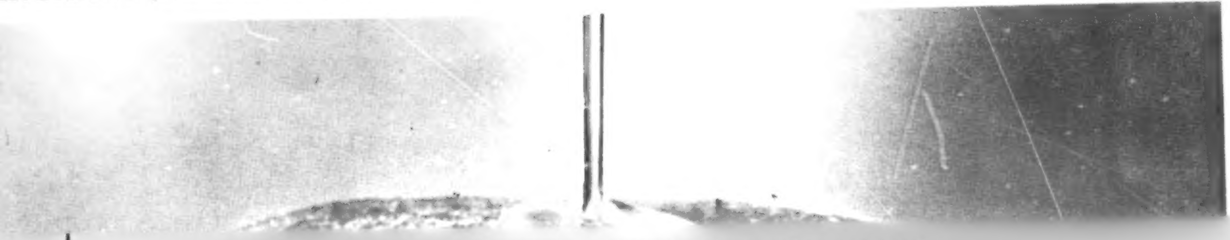
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, beaten	1 lb	2 cups (10 eggs)	....	2. Combine eggs, water, shortening or salad oil, and lemon juice; add to dry ingredients. Mix at low speed until well-blended.
Water	....	7¼ cups .	....	
Shortening, melted or salad oil	6 oz	¾ cup ...	....	3. Drain apples and chop coarsely; add to batter; mix lightly.
Lemon juice	1 oz	2 tbsp ...	....	
Apples, canned,	6 lb 14 oz	3 qt	....	4. Using a No. 40

7.15	Eggs, whole	1 lb	2 cups (10 eggs)	....	3. Blend in eggs, water, and yeast solution at low speed.
14.32	Water, room temperature	2 lb	1 qt	....	
42.95	Flour, wheat, bread, sifted	6 lb	1½ gal ..	....	4. Sift flour and milk together; add to egg mixture. Mix at low speed 7 to 10 minutes or until smooth dough is formed.
2.24	Milk, nonfat, dry	5 oz	1⅛ cups .	....	
100.00		13 lb 15½ oz			

(CONTINUED)

NCAKES (Griddle Cakes)

D. BREADS AND SWEET DOUGHS No. 25(1)



METHOD FOR HANDLING MIXED DOUGH

5. FERMENT: Set in warm place (80°F.) about 1 hour.
6. PUNCH: Let rest 10 minutes. Divide dough into 2 pieces. Shape each piece into a smooth ball; let rest 10 minutes.
7. MAKE-UP: Form into a rope 1½ inches in diameter. Cut into 1½-inch pieces. Shape into 2 oz balls. Place 2 inches apart on greased pans. Flatten slightly with palm of hand.
8. PROOF: About 30 minutes or until pieces are double in size.
9. Press down center of each piece with back of spoon. Leave a rim about ¼-inch wide.
10. Fill center of each Kolache with about ½ oz (1 tbsp) filling. Use Cherry Filling (Recipe No. D-41), Apricot-Pineapple Filling (Recipe No. D-43), Spiced Prune Filling (Recipe No. D-44), or Pineapple Filling (Recipe Card G-37).
11. Brush rim with Egg Wash (Recipe No. D-55).
12. PROOF: 20 minutes or until double in size.
13. BAKE: 25 minutes or until done.
14. If desired, cool; sprinkle with 1 lb (3½ cups) sifted powdered sugar or finish outer edges with Vanilla Glaze or Variations (Recipe No. D-46).

(OVER)

1. KOLACHES (SWEET DOUGH MIX): Omit Steps 1 through 5. Use 9 lb or 2–No. 10 cn Sweet Dough Mix and 3 oz (9 tbsp) active dry yeast. Prepare dough according to instructions on container. Follow Steps 6 through 14.

PANCAKES

(Griddle Cakes)

YIELD: 100 Portions	EACH PORTION: 2 Pancakes
	TEMPERATURE: 375°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat	9 lb	2½ gal		1. Sift together flour, baking powder

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YIELD: 100 Portions (17 Pans)	EACH PORTION: 2 Muffins
PAN SIZE: 12–Cup Muffin Pan	TEMPERATURE: 400°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
15.64 5.21	Molasses ...... Shortening, melted	4 lb 8 oz . 1 lb 8 oz .	1½ qt ... 3 cups ...	....	1. Blend molasses and shortening in mixer bowl at low speed.
8.70	Eggs, whole, beaten	2 lb 8 oz .	1¼ qt (24 eggs)	....	2. Add eggs. Beat at medium speed 5 minutes.
36.50 6.08	Water .... Wheat base	10 lb 8 oz 1 lb 12 oz	5¼ qt ... 1¾ qt ...	....	3. Stir water and wheat base into egg mixture. Let stand 5 minutes.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
22.60	Flour, wheat, general purpose, sifted	6 lb 8 oz	6½ qt		4. Sift together flour, milk, baking powder, and salt. Add to wheat base mixture stirring only until dry and liquid ingredients are combined. DO NOT OVERMIX.
2.82	Milk, nonfat, dry	13 oz	2⅞ cups		
1.85	Baking powder	8½ oz	1¼ cups		
.60	Salt	2¾ oz	¼ cup		5. Fill each well-greased muffin cup ⅔ full (1–No. 16 scoop).
100.00		28 lb 12¼ oz			6. Bake 20 to 25 minutes or until done.

VARIATIONS

1. RAISIN BRAN MUFFINS: Follow Steps 1 through 3. In Step 4, fold 4 lb (3 qt) washed, drained raisins into batter. Follow Steps 5 and 6.
2. SHREDDED BRAN MUFFINS: Follow Steps 1 and 2. In Step 3, omit wheat base and decrease water to 1 gal; add 3 lb 6 oz (1½ gal) shredded bran cereal. In Step 4, decrease flour to 6 lb (1½ gal). Follow Steps 5 and 6.

D. BREADS AND SWEET DOUGH No. 29

CAKE MUFFINS

YIELD: 100 Portions (17 Pans)	EACH PORTION: 2 Muffins
PAN SIZE: 12–Cup Muffin Pan	TEMPERATURE: 400°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
33.61	Flour, wheat, general purpose, sifted	9 lb	2¼ gal ..	....	1. Sift together flour, baking powder, salt, milk, and sugar in mixer bowl.
1.16	Baking powder .	5 oz	11 tbsp ..	....	
.70	Salt	3 oz	4⅔ tbsp	....	
1.52	Milk, nonfat, dry	6½ oz ...	1⅓ cups	....	
21.93	Sugar, granulated	5 lb 14 oz	3¼ qt ...	....	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.20	Shortening, melted	3 lb	1¾ qt		2. Add shortening, eggs, and water; mix at low speed only until blended. DO NOT OVERMIX. 3. Fill each well-greased muffin cup ⅔ full (1–No. 16 scoop). 4. Bake 20 minutes or until done.
14.94	Eggs, whole, beaten	4 lb	2 qt (40 eggs)		
14.94	Water	4 lb	2 qt		
100.00		26 lb 12½ oz			

VARIATIONS

1. BLUEBERRY MUFFINS: Follow Step 1. In Step 2, use 5 lb (3¾ qt) thawed, frozen blueberries or drain and rinse 6 lb 6 oz (1–No. 10 cn) canned blueberries in cold water. Drain thoroughly; fold into batter. Follow Steps 3 and 4.
2. FILLED CAKE MUFFINS: Follow Steps 1 and 2. In Step 3, use 2 lb 10 oz (1⅓–2 lb jr or 1½–No. 2½ cn) jelly or jam or 2 lb 8 oz (⅓–No. 10 cn) canned prepared pie filling; top each muffin with 1 tsp jelly, jam, or pie filling. Follow Step 4.
3. SUGAR-TOPPED CAKE MUFFINS: Follow Steps 1 and 2. In Step 3, use 2 lb 4 oz (1¼ qt) granulated sugar; sprinkle 1 tsp sugar over each muffin. Follow Step 4.

PLAIN MUFFINS

YIELD: 100 Portions (17 Pans)	EACH PORTION: 2 Muffins
PAN SIZE: 12–Cup Muffin Pan	TEMPERATURE: 400°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
35.34	Flour, wheat, general purpose, sifted	9 lb	2¼ gal		1. Sift together flour, baking powder, milk, salt, and sugar into mixer bowl.
1.72	Baking powder	7 oz	1 cup		
3.93	Milk, nonfat, dry	1 lb	3½ cups		
.61	Salt	2½ oz	3¾ tbsp		
3.93	Sugar, granulated	1 lb	2¼ cups		

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
9.81	Eggs, whole, beaten	2 lb 8 oz .	1¼ qt (24 eggs)	....	2. Combine eggs, shortening, and water; mix well.
9.32	Shortening, melted	2 lb 6 oz .	5⅓ cups	....	3. Add egg mixture to dry ingredients. Mix at low speed just enough to blend. DO NOT OVERMIX.
35.34	Water	9 lb	4½ qt ...	....	4. Fill each well-greased muffin cup ⅔ full (1-No. 16 scoop).
100.00		25 lb 7½ oz			5. Bake for 20 minutes or until done.

VARIATIONS

1. **APPLE MUFFINS**: In Step 1, combine ¾ oz (3 tbsp) ground cinnamon with 3 lb (6¾ cups) granulated sugar. Reserve 2 cups of mixture for use in Step 4; add remainder to dry ingredients. Follow Step 2. In Step 3, carefully fold 4 lb (3 qt) apples, fresh, peeled, chopped or 4 lb 8 oz (2 qt-⅔-No. 10 cn) drained, canned apple slices into batter. In Step 4, sprinkle reserved cinnamon-sugar mixture on top of each muffin. Follow Step 5.

(CONTINUED)

PLAIN MUFFINS

2. BLUEBERRY MUFFINS: In Step 1, increase granulated sugar to 2 lb (4½ cups). Follow Step 2. In Step 3, carefully fold 5 lb (3¾ qt) thawed, frozen blueberries or 6 lb 6 oz (3 qt–1–No. 10 cn) canned, drained, blueberries into batter. Follow Steps 4 and 5.
3. CINNAMON CRUMB MUFFINS: Follow Steps 1 through 3. In Step 4, mix 6 oz (¾ cup) softened butter or margarine, 1 oz (¼ cup) ground cinnamon, 3 oz (¾ cup) sifted general purpose flour, and 1 lb 4 oz (3 cups) brown sugar until mixture is crumbly. Sprinkle on top of each muffin. Follow Step 5.
4. CRANBERRY MUFFINS: Follow Steps 1 and 2. In Step 3, wash, drain, and grind 6 lb (6 qt) fresh cranberries; combine with 1 lb (2¼ qt) granulated sugar; mix well; fold into batter. Follow Steps 4 and 5.
5. DATE MUFFINS: Follow Steps 1 and 2. In Step 3, fold 3 lb (10½ cups) chopped, pitted dates into batter. Follow Steps 4 and 5.
6. NUT MUFFINS: Follow Steps 1 and 2. In Step 3, fold 3 lb (3 qt) chopped, unsalted nuts into batter. Follow Steps 4 and 5.
7. RAISIN MUFFINS: Follow Steps 1 and 2. In Step 3, fold 3 lb (2¼ qt) raisins, washed, drained into batter. Follow Steps 4 and 5.

HARD ROLLS

HARD ROLLS

YIELD: 100 Portions (8 Pans)	EACH PORTION: 2 Rolls
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 400°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.60 7.74	Yeast, active, dry Water, warm (105°F. to 110°F.)	2 oz ..... 1 lb 10 oz	6 tbsp ... 3¼ cups .	....	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
28.57	Water, cold	6 lb	3 qt	....	2. Place water, egg whites, sugar, salt, shortening, and flour in mixer bowl. Add yeast solution.
2.38	Egg whites	8 oz	1 cup (9 whites)	....	
1.19	Sugar, granulated	4 oz	½ cup ...	....	3. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
1.19	Salt	4 oz	6 tbsp ...	....	
1.19	Shortening, softened	4 oz	9 tbsp ...	....	
57.14	Flour, wheat, bread, sifted	12 lb	3 gal	....	
100.00		21 lb			

(CONTINUED)

HARD ROLLS

METHOD FOR HANDLING MIXED DOUGH

4. FERMENT: Set in warm place (80°F.) about 1½ hours or until double in bulk.
5. PUNCH: Divide dough into 3 to 4–lb pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
6. Roll each piece into a long rope of uniform diameter. Cut rope into pieces about 1 inch thick, weighing 1½ oz each.
7. MAKE–UP: See Guide for Hot Roll Make–Up (Recipe Card D–G–6) for various styles. Place rolls on greased pans in rows 4 by 6 so that they do not touch each other during proofing or baking.
8. PROOF: At 90°F. to 100°F. until double in size. Brush with hot Cornstarch Wash (Recipe No. D–54).
9. BAKE: 25 to 30 minutes or until golden brown. Brush again with Cornstarch Wash immediately after removal from oven.

HOT ROLLS

BUTTER
BUTTER

HOT ROLLS

YIELD: 100 Portions (8 Pans)	EACH PORTION: 2 Rolls
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 400°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.94 7.50	Yeast, active, dry Water, warm (105°F. to 110°F.)	3½ oz . . . 1 lb 12 oz	⅔ cup . . 3½ cups .	. . . .	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
23.60 6.43 .94	Water, cold . . . . Sugar, granulated Salt	5 lb 8 oz . 1 lb 8 oz . 3½ oz . . .	2¾ qt . . . 3½ cups . 5 tbsp . . .	. . . .	2. Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
51.47 2.15	Flour, wheat, bread, sifted Milk, nonfat, dry	12 lb .... 8 oz	3 gal .... 1¾ cups .	....	3. Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
6.97 100.00	Shortening, softened	1 lb 10 oz 23 lb 5 oz	3¾ cups .	....	4. Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.

(CONTINUED)

HOT ROLLS

METHOD FOR HANDLING MIXED DOUGH

5. FERMENT: Set in warm place (80°F.) 1½ hours or until double in bulk.
6. PUNCH: Divide dough into 3 to 4–lb pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
7. Roll each piece into a long rope of uniform diameter. Cut rope into pieces about 1 inch thick, weighing 1½ to 2 oz each.
8. MAKE–UP: See Guide for Hot Roll Make–Up (Recipe Card D–G–6).
9. PROOF: At 90°F. until double in size.
10. BAKE: 15 to 20 minutes or until golden brown. Brush with Butter Wash (Recipe No. D–53) immediately after baking.

VARIATIONS

1. HOT ROLLS (BROWN AND SERVE): Prepare rolls as outlined in basic recipe. Proof about 30 minutes, and bake at 300°F. for 12 to 15 minutes or until the first sign of browning. Partially baked rolls may be left on sheet pans and wrapped in moisture proof paper (plastic wrap or aluminum foil) and held under refrigeration at 40°F. up to 2 days or in freezer up to 5 days. Finish baking at 400°F. about 12 minutes or until golden brown.
2. HOT ROLLS (ROLL MIX): Omit Steps 1 through 5. Use 13 lb 8 oz or 3–No. 10 cn Roll Mix and 4½ oz (¾ cup) active dry yeast. Prepare dough according to instructions on container. Follow Steps 6 through 10.

HOT ROLLS

(Short-Time Formula)

HOT ROLLS:

Prepare ½ Recipe No. D-9. Follow Steps 1 through 7. Divide dough into pieces weighing 3 lb each. Shape each piece into a smooth ball; let rest 15 minutes. Form each piece of dough into a rope about 1-inch in diameter. Cut ropes into pieces about 1½ inches wide, weighing 1½ ounces each. Shape pieces into balls by rolling with a circular motion. Shape as desired. See Guide for Hot Roll Make-Up (Recipe Card D-G-6). PROOF: at 90°F. for 45 minutes or until double in bulk. BAKE: at 400°F. 15 minutes or until golden brown.

VARIATIONS

1. BROWN AND SERVE ROLLS: Prepare rolls as outlined in basic recipe. PROOF: about 30 minutes and bake at 300°F. for 12 to 15 minutes or until the first sign of browning. Partially baked rolls may be left on sheet pans and wrapped in moisture proof paper (plastic wrap or aluminum foil) and held in refrigerator at 40°F. for up to 2 days, or in freezer up to 5 days. Finish baking at 400°F. about 12 minutes, or until golden brown.
2. WHOLE WHEAT ROLLS: Prepare ½ Recipe No. D-9. In Step 6, use 1 lb 10 oz (5¾ cups) wheat base and 2 lb (2 qt) sifted bread flour. Proceed as for Hot Rolls.

ONION ROLLS

YIELD: 100 Portions (4 Pans) EACH PORTION: 2 Rolls

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 425°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.65	Yeast, active, dry	2½ oz . . .	½ cup . . .	. . . .	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
5.25	Water, warm (105°F. to 110°F.)	1 lb 4 oz .	2½ cups .	. . . .	
18.90	Water (65°F.) . .	4 lb 8 oz .	2¼ qt . . .	. . . .	2. Place water in mixer bowl. Add sugar, milk, and salt. Mix at low speed until smooth.
5.25	Sugar, granulated	1 lb 4 oz .	2¾ cups .	. . . .	
1.71	Milk, nonfat, dry	6½ oz . . .	1⅓ cups	. . . .	
1.05	Salt	4 oz	6 tbsp . . .	. . . .	

(OVER)

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PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
50.39	Flour, wheat, general purpose, sifted	12 lb	3 gal	....	3. Add flour; mix at low speed. Add shortening, yeast solution, and onions; mix until well blended.
4.20	Shortening, softened	1 lb	2¼ cups .	....	4. Mix at medium speed 15 minutes or until dough is smooth and elastic.
12.60	Onions, dehydrated, rehydrated, drained	3 lb	3¼ qt ...	....	5. FERMENT: Set in warm place (80°F.) 2 hours or until double in bulk.
100.00		23 lb 13 oz			6. PUNCH: Let rest 20 minutes.
					7. MAKE-UP: As pan rolls (See Recipe Card D-G-6).
					8. PROOF: Until rolls are double in size.
					9. BAKE: 12 to 15 minutes or until done.

NOTE: 1. In Step 3, rehydrate 12 oz dehydrated onions in 2 qt water. See Recipe Card A-11.
2. In Step 7, rolls may be made up as Parker House Rolls (Recipe Card D-G-6(2)-5). Omit onions in Step 3. Place about 1 tsp sautéed onions on each roll as filling prior to folding rolls.

SWEET DOUGH

D. BREADS AND SWEET DOUGHS No. 36(2)

SWEET DOUGH

YIELD: 100 Portions (4 to 6 Pans) EACH PORTION: 2 Rolls

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 400°F. Oven

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
2.51 7.54	Yeast, active, dry Water, warm (105°F. to 110°F.)	8 oz ..... 1 lb 8 oz .	1½ cups . 3 cups ...	....	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.32	Water	2 lb 4 oz	4½ cups		2. Place water, sugar, salt, shortening, eggs, flour, and milk in mixer bowl. Add yeast solution.
8.81	Sugar, granulated	1 lb 12 oz	1 qt		
.94	Salt	3 oz	4⅔ tbsp		3. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
8.17	Shortening, softened	1 lb 10 oz	3¾ cups		
8.81	Eggs, whole, beaten	1 lb 12 oz	3½ cups (18 eggs)		
50.29	Flour, wheat, bread, sifted	10 lb	2½ gal		
1.61	Milk, nonfat, dry	5 oz	1⅛ cup		
100.00		19 lb 14 oz			

(CONTINUED)

SWEET DOUGH

METHOD FOR HANDLING MIXED DOUGH

4. FERMENT: Set in warm place (80°F.) about 1½ hours or until double in bulk.
5. PUNCH: Divide dough into 4 pieces, 4 lb 12 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
6. MAKE–UP: See Guide for Sweet Dough Make–Up (Recipe Card D–G–7).
7. PROOF: At 90°F. to 100°F. until double in size.
8. BAKE: 15 to 20 minutes for sweet rolls or 25 to 30 minutes at 375°F. for coffee cakes.
9. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D–46).

VARIATION

1. SWEET DOUGH (SWEET DOUGH MIX): Omit Steps 1 through 4. Use 15 lb or 3⅓–No. 10 cn Sweet Dough Mix and 5 oz (1 cup) active dry yeast. Prepare dough according to instructions on container. Follow Steps 5 through 9.

QUICK COFFEE CAKE

(Biscuit Mix)

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, beaten	1 lb 4 oz	2⅓ cups (12 eggs)		1. Combine eggs, vanilla, and water in mixer bowl; blend at low speed.
Vanilla		2 tbsp		
Water		1½ qt		
Biscuit Mix	6 lb 12 oz	1½–No. 10 cn		2. Combine Biscuit Mix and sugar; add to egg mixture; mix at medium speed until well blended.
Sugar, granulated	1 lb 8 oz	3½ cups		3. Pour about 2¾ qt (6 lb 4 oz) batter into each greased and floured pan. Set aside for use in Step 5.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
TOPPING:				
Flour, wheat, general purpose, sifted	1 lb 8 oz	1½ qt		4. Combine flour, cinnamon, salt, brown sugar, and butter or margarine; mix until mixture resembles coarse cornmeal.
Cinnamon, ground		1 tbsp		
Salt		¼ tsp		5. Sprinkle about 1 qt topping over batter in each pan.
Sugar, brown	12 oz	2 cups		
Butter or margarine, softened	12 oz	1½ cups		6. Bake about 30 minutes or until done.
GLAZE:				
Butter or margarine, softened	2 oz	¼ cup		7. Combine butter or margarine, powdered sugar, vanilla, and water; mix until smooth.
Sugar, powdered	2 lb	2 qt		
Vanilla		1 tsp		8. Drizzle about 2 cups glaze over each baked cake while cakes are still warm.
Water, boiling		1 cup		9. Cut 6 by 9.

(CONTINUED)

QUICK COFFEE CAKE

VARIATIONS

1. **QUICK APPLE COFFEE CAKE**: Follow Steps 1 through 3. Omit Steps 4 through 8. Combine 1 lb (2¼ cups) granulated sugar, 1 oz (¼ cup) ground cinnamon, and 2 tsp ground nutmeg. Sprinkle ½ cup mixture over batter in each pan. Drain 6 lb 14 oz (1–No. 10 cn) canned apple slices; arrange 1½ qt evenly over batter in each pan. Sprinkle ¾ cup sugar mixture over apple slices in each pan. Bake 40 minutes or until done. Follow Step 9.
2. **QUICK APRICOT COFFEE CAKE**: Follow Steps 1 through 3. Drain 13 lb 8 oz (2–No. 10 cn) canned apricots; cut apricot halves into 2 pieces; arrange 3 qt evenly over batter in each pan. In Step 4, add 1 lb (1 qt) chopped, unsalted nuts to ingredients. In Step 5, sprinkle 1½ qt topping over apricots in each pan. Follow Steps 6 through 9.
3. **QUICK CHERRY COFFEE CAKE**: Follow Steps 1 through 3. Drain 6 lb 7 oz (1–No. 10 cn) canned red tart pitted cherries; arrange 1½ qt evenly over batter in each pan. Follow Steps 4 through 9.
4. **QUICK CHERRY-NUT COFFEE CAKE**: Follow Steps 1 through 3. Drain and chop 1¾–16 oz jr (3½ cups) maraschino cherries; combine with 1 lb (1 qt) chopped, unsalted nuts. Spread 3¾ cups evenly over batter in each pan. Omit Steps 4 and 5. Follow Steps 6 through 9.
5. **QUICK CRANBERRY COFFEE CAKE**: Follow Steps 1 through 3. Use 3 lb (5¼ cups—3–No. 300 cn) canned whole cranberry sauce; stir to break apart; drop 2⅔ cups evenly over batter in each pan. Follow Steps 4 through 9.

(OVER)

6. QUICK FRENCH COFFEE CAKE: Follow Step 1. In Step 2, add 2 tbsp ground nutmeg, 2 lb (1½ qt) washed, drained raisins, and 1 lb 8 oz (1½ qt) chopped, unsalted nuts. In Step 3, pour about 3½ qt (8 lb 4 oz) batter into each greased pan. Follow Steps 4 through 9.

CAKE MUFFINS

(Cake Mix)

YIELD: 100 Portions (17 Pans)	EACH PORTION: 2 Muffins
PAN SIZE: 12–Cup Muffin Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
ake Mix, Yellow or White	17 lb 8 oz	3½–No. 10 cn	....	1. Prepare cake mix according to instructions on container. 2. Fill each well greased muffin cup ⅔ full (1–No. 16 scoop). 3. Bake 25 minutes or until done.

VARIATIONS

. BLUEBERRY MUFFINS (CAKE MIX): Follow Step 1. Use 5 lb (3¾ qt) thawed, frozen blueberries or drain and rinse 6 lb 6 oz (1–No. 10 cn) canned, blueberries. Drain thoroughly; fold into batter. Follow Steps 2 and 3.

. FILLED CAKE MUFFINS (CAKE MIX): Follow Step 1. In Step 2, use 2 lb 10 oz (1⅓–2 lb jr or 1½–No. 2½ cn) jelly or jam or 2 lb 8 oz (⅓–No. 10 cn) canned prepared pie filling; top each muffin with 1 tsp jelly, jam, or pie filling. Follow Step 3.

. SUGAR–TOPPED CAKE MUFFINS (CAKE MIX): Follow Step 1. In Step 2, use 2 lb 4 oz (1¼ qt) granulated sugar; sprinkle 1 tsp sugar over each muffin. Follow Step 3.

BREAD STICKS

YIELD: 100 Portions (7 Pans)	EACH PORTION: 3 Sticks
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Roll Mix	4 lb 8 oz	3 qt (1-No. 10 cn)	....	1. Follow instructions on container for mixing and proofing dough. 2. Divide dough into 4 pieces, 1 lb 10 oz each.
Yeast, active, dry	1½ oz	4⅔ tbsp	....	
Water, warm	(variable)	1 qt	....	3. Roll each piece into long rectangle, ⅜ inch thick and 7 inches wide. Cut crosswise into strips ⅜ inch wide. 4. Place on greased sheet pan 1 inch apart. 5. Bake 15 to 18 minutes or until golden brown.

(OVER)

VARIATIONS

1. CARAWAY SEED BREAD STICKS: In Step 1, add 4 oz (3/4 cup) whole caraway seeds to dry mix. Mix thoroughly. Follow Steps 2 through 5.
2. GARLIC BREAD STICKS: In Step 1, add 1 oz (2 2/3 tbsp) dehydrated garlic to dry mix. Mix thoroughly. Follow Steps 2 through 5.
3. POPPY SEED BREAD STICKS: Follow Steps 1 through 3. In Step 4, prepare 1/2 recipe for Egg White Wash (Recipe No. D–56). Brush sticks with wash; sprinkle 4 oz (3/4 cup) poppy seeds over strips before baking. Follow Step 5.
4. SESAME SEED BREAD STICKS: Follow Steps 1 through 3. In Step 4, prepare 1/2 recipe for Egg White Wash (Recipe No. D–56). Brush sticks with wash; sprinkle 8 oz (1 1/2 cups) sesame seeds over strips before baking. Follow Step 5.

ALMOND FILLING

YIELD: 3 Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Almond paste	1 lb 8 oz	2⅔ cups		1. Cream almond paste, butter or margarine, salt, and sugar at medium speed in mixer bowl until smooth.
Butter or margarine	1 lb 8 oz	3 cups		
Salt		1 tsp		
Sugar, granulated	1 lb 8 oz	3½ cups		
Bread crumbs, white, soft	1 lb 8 oz	7½ cups		2. Add bread crumbs, egg whites, and flour; blend at low speed. 3. Spread over sheeted dough before make–up.
Egg whites	8 oz	1 cup (8 whites)		
Flour, wheat, general purpose, sifted	6 oz	1½ cups		

NOTE: This filling may be used in a variety of sweet dough products. See Recipe Card D–G–7, Guide for Sweet Dough Make–Up.

D. BREADS AND SWEET DOUGHS No. 42

CINNAMON SUGAR FILLING

YIELD: 1½ Quarts				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cinnamon, ground	1¼ oz . . .	5 tbsp . . .	. . . .	1. Combine cinnamon and brown sugar. 2. See Guide for Sweet Dough Make-Up (Recipe Card D-G-7).
Sugar, brown	2 lb	5⅓ cups	. . . .	

NOTE: 1. In Step 1, 2 lb (4½ cups) granulated sugar may be substituted for brown sugar.
2. This mixture may be used as a topping; sprinkle over rolls after baking.

(OVER)

VARIATIONS

1. CINNAMON HONEY FILLING: In Step 1, omit brown sugar; use 2 lb 8 oz (5½ cups) granulated sugar; increase cinnamon to 3 oz (¾ cup). Blend 1 lb 8 oz (2 cups) honey with ⅔ cup hot water. Brush each rectangular sheet of dough with honey mixture. Sprinkle cinnamon sugar mixture over dough. YIELD: 1½ Quarts.
2. CINNAMON HONEY FILLING (WITH CORNMEAL): In Step 1, decrease cinnamon to 2 tbsp (⅛ cup); add 1 lb (2¾ cups) cornmeal to cinnamon and sugar; mix well. Blend 1 lb 8 oz (2 cups) honey with ⅔ cup hot water. Brush each rectangular sheet of dough with honey mixture. Sprinkle cinnamon cornmeal mixture over dough. YIELD: 2 Quarts.
3. CINNAMON SUGAR NUT FILLING: Follow Step 1. In Step 2, sprinkle 2 lb (2 qt) chopped, unsalted nuts over cinnamon sugar mixture.
4. CINNAMON SUGAR RAISIN FILLING: Follow Step 1. In Step 2, use 3 lb (2¼ qt) washed, drained raisins; sprinkle over cinnamon sugar mixture.

APRICOT-PINEAPPLE FILLING

YIELD: 3 Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Orange, fresh, A.P., washed	6 oz	1 orange .	....	1. Cut unpeeled orange into quarters; remove seeds.
Apricots, canned, drained	3 lb	1½ qt (¾-No. 10 cn)	....	2. Grind apricots and orange quarters together. 3. Combine ground mixture with pineapple and sugar.
Pineapple, canned, crushed	3 lb 3½ oz	1½ qt (½-No. 10 cn)	....	4. Bring to a boil; reduce heat; simmer 25 to 30 minutes; stir often. Cool.
Sugar, granulated .	3 lb	6¾ cups .	....	

NOTE: 1. This filling may be used in a variety of sweet dough products. See Recipe Card D-G-7, Guide for Sweet Dough Make-Up.
2. Juice drained from apricots may be used in gelatin salads and fruit drinks.
3. In Step 2, 3-No. 2½ cn canned apricots, drained may be used.

(OVER)

VARIATION

1. APRICOT PINEAPPLE FILLING (DRIED APRICOTS): Follow Step 1. In Step 2, omit canned apricots, use 1 lb 8 oz (4½ cups) dried apricots. Soak in 4½ cups cold water overnight. DO NOT DRAIN. Grind together with orange quarters. In Step 3, increase sugar to 4 lb (9⅔ cups). Follow Step 4.

SPICED PRUNE FILLING

YIELD: 1 Gallon

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Prunes, dried	6 lb	1¼ gal		1. Cover prunes with water; cook slowly 20 to 30 minutes or until tender. Remove from heat; drain; reserve juice for use in Step 2. Cool; remove pits; finely chop prunes.
Water		1 gal		
Sugar, granulated	3 lb	6¾ cups		2. Mix sugar, cinnamon, and cloves together; combine with prunes and reserved juice. 3. Bring to a boil; cook 3 minutes or until thick, stirring occasionally; cool.
Cinnamon, ground		1 tbsp		
Cloves, ground		1 tbsp		

NOTE: 1. In Step 1, 6 lb 14 oz (1–No. 10 cn) canned, whole, unpitted prunes may be substituted for dried prunes.

2. This filling may be used in a variety of sweet dough products. See Recipe Card D–G–7, Guide for Sweet Dough Make–Up.

APRICOT GLAZE

YIELD: 3½ Cups

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apricots, canned . .	1 lb 14 oz	3 cups (1–No. 2½ cn)	. . . .	1. Force apricots and juice through strainer to make a smooth puree.
Syrup, blended . . . Sugar, granulated .	. . . . 8 oz	¾ cup . . . 1 cup	. . . .	2. Add syrup and sugar to apricots; bring to a boil; boil about 5 minutes, stirring constantly. 3. Brush warm glaze over rolls or coffee cakes immediately after baking.

NOTE: This glaze may be used for a variety of sweet dough products. See Recipe Card D–G–7, Guide for Sweet Dough Make–Up.

(OVER)

VARIATIONS

1. FRUIT GLAZE: Omit Step 1. In Step 2, add 2 cups fruit juice to syrup and sugar. Juice drained from canned fruits may be used. Follow Step 3. YIELD: 3 Cups.
2. SYRUP GLAZE: Omit Steps 1 and 2. Combine 3⅓ cups blended syrup and 2 cups water; boil about 5 minutes, stirring constantly. Follow Step 3.

VANILLA GLAZE

YIELD: 1¼ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, sifted	3 lb	3 qt		1. Combine powdered sugar, butter or margarine, salt, boiling water, and vanilla; mix until smooth. 2. Spread over baked sweet rolls or coffee cakes. Coat or dip fried doughnuts in glaze.
Butter or margarine, softened	3 oz	6 tbsp		
Salt		¾ tsp		
Water, boiling (variable)		1½ cups		
Vanilla		1 tbsp		

NOTE: This glaze may be used for a variety of sweet dough products. See Recipe Card D-G-7, Guide for Sweet Dough Make-Up.

(OVER)

VARIATIONS

1. ALMOND GLAZE: In Step 1, omit vanilla, use 1½ tsp flavoring, imitation almond. Follow Step 2.
2. BANANA GLAZE: In Step 1, omit vanilla, use 1 tbsp flavoring, imitation banana. Follow Step 2.
3. BLACK WALNUT GLAZE: In Step 1, omit vanilla, use 1½ tsp flavoring, imitation black walnut. Follow Step 2.
4. BRANDY GLAZE: In Step 1, omit vanilla, use 2 tbsp flavoring, imitation brandy. Follow Step 2.
5. CHERRY GLAZE: In Step 1, omit vanilla, use 2 tbsp flavoring, imitation cherry. Follow Step 2.
6. LEMON GLAZE: In Step 1, omit vanilla, use 1 tbsp flavoring, lemon. Follow Step 2.
7. LEMON GLAZE (NATURAL): In Step 1, reduce water to 1 cup; omit vanilla; add 6 tbsp lemon juice and 3 tsp grated lemon rind (optional). (2 lemons A.P. will yield juice and rind.) Follow Step 2.
8. MAPLE GLAZE: In Step 1, omit vanilla, use 2 tbsp flavoring, imitation maple. Follow Step 2.
9. ORANGE GLAZE: In Step 1, omit vanilla, use 1 tbsp flavoring, orange. Follow Step 2.
10. ORANGE GLAZE (NATURAL): In Step 1, reduce water to ¾ cup; omit vanilla; add ¾ cup orange juice and 3 tbsp orange rind (optional). (2 oranges A.P.will yield juice and rind.) Follow Step 2.
11. PINEAPPLE GLAZE: In Step 1, omit vanilla, use 2 tbsp flavoring, imitation pineapple. Follow Step 2.
12. RUM GLAZE: In Step 1, omit vanilla, use 1 tbsp flavoring, imitation rum. Follow Step 2.

GLAZED NUT TOPPING

YIELD: Approximately 4½ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cinnamon, ground	1 oz	¼ cup		1. Place cinnamon, flour, mace, milk, and sugar in mixer bowl; blend thoroughly.
Flour, wheat, general purpose, sifted	8 oz	2 cups		
Mace, ground		1⅓ tbsp		
Milk, nonfat, dry	4 oz	⅞ cup		
Sugar, granulated	6 lb 4 oz	3½ qt		
Butter or margarine, melted	1 lb 8 oz	3 cups		2. Add butter or margarine and water to dry ingredients; mix at low speed until well blended.
Water		2 cups		
Nuts, unsalted, chopped	1 lb 8 oz	1½ qt		3. Blend in nuts at low speed. 4. Spread on dough before baking.

NOTE: This topping may be used for a variety of sweet dough products. See Recipe Card D–G–7, Guide for Sweet Dough Make–Up.

ORANGE-COCONUT TOPPING

YIELD: 2¼ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, softened	8 oz	1 cup		1. Cream butter or margarine and sugar together at medium speed in mixer bowl.
Sugar, granulated	1 lb	2¼ cups		
Flour, wheat, general purpose, sifted	2 oz	½ cup		2. Add flour, salt, orange juice, orange rind, and coconut; blend. 3. Spread over sweet rolls or coffee cakes after proofing.
Salt		2¼ tsp		
Juice, orange		1 cup		
Orange rind, grated	1½ oz	6 tbsp		
Coconut, prepared, sweetened, chopped	2 lb	3 qt		

NOTE: 2 lb fresh oranges A.P. (4 oranges) will yield 1 cup juice.

STREUSSEL TOPPING

YIELD: Approximately 5 Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cinnamon, ground		3 tbsp		1. Place cinnamon, flour, salt, and sugars in mixer bowl; blend thoroughly at low speed.
Flour, wheat, general purpose, sifted	4 lb	1 gal		
Salt		2¼ tsp		
Sugar, brown	1 lb	2¾ cups		
Sugar, granulated	3 lb	6¾ cups		
Butter or margarine, softened	2 lb 8 oz	1¼ qt		2. Add butter or margarine to dry ingredients; blend at low speed until mixture resembles coarse cornmeal. 3. Sprinkle over sweet rolls and coffee cakes before baking.

(OVER)

VARIATIONS

1. PECAN TOPPING: Omit Steps 1 and 2. Combine 8 oz (1 cup) softened butter or margarine, 2 lb (5⅓ cups) brown sugar and 1 lb 8 oz (1½ qt) chopped pecans. In Step 3, use as a topping for Pecan Rolls (Recipe No. D-G-7-5). YIELD: 3 qt.
2. PRALINE TOPPING: Omit Steps 1 and 2. Combine 3 lb (2 qt) brown sugar, 1 lb (2 cups) melted butter or margarine, 3 tbsp nonfat dry milk, ⅞ cup water, and 12 oz (3 cups) chopped, unsalted nuts. In Step 3, use as a topping for Praline Rolls (Recipe No. D-G-7-2). YIELD: 3½ qt.
3. RAISIN TOPPING: Omit Steps 1 and 2. Combine 3 lb (2 qt) brown sugar, 1 lb (2 cups) melted butter or margarine, 3 tbsp nonfat dry milk, ⅞ cup water, and 2 lb (1½ qt) washed, drained raisins. In Step 3, use as a topping for Cinnamon Raisin Rolls (Recipe No. D-G-7-3). YIELD: 3 qt.

BROWN SUGAR SYRUP

YIELD: 1 Gallon

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown	6 lb	1 gal		1. Combine brown sugar, water, salt, and cornstarch. Bring to a boil; reduce heat; simmer about 10 minutes or until thickened.
Water		2 qt		
Salt		¼ tsp		
Starch, corn	1½ oz	4⅔ tbsp		
Vanilla		1 tsp		2. Remove from heat; add vanilla.

NOTE: 1. Syrup will be thin while hot but will thicken upon cooling.
2. This syrup may be used as an accompaniment to pancakes, French toast, or waffles.

VARIATIONS

1. HONEY SYRUP: In Step 1, omit brown sugar, use 3 lb (6¾ cups) granulated sugar; add 3 lb 3 oz (4½ cups) honey. In Step 2, omit vanilla.
2. MAPLE SYRUP: Follow Step 1. In Step 2, omit vanilla; add 1⅓ tbsp maple flavoring.

FRYING BATTER

YIELD: 1 Gallon

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	5 lb	1¼ gal		1. Sift together flour, sugar, salt, milk, and baking powder into mixer bowl.
Sugar, granulated	4 oz	½ cup		
Salt	6 oz	9 tbsp		
Milk, nonfat, dry	5½ oz	1¼ cups		
Baking powder	1⅛ oz	2⅔ tbsp		
Eggs, whole	1 lb 2 oz	2½ cups (11 eggs)		2. Combine eggs and salad oil or melted shortening; add to dry ingredients.
Salad oil or shortening, melted	1¼ oz	2⅔ tbsp		
Water		2 qt (variable)		3. Slowly add water; beat at medium speed until smooth.

(OVER)

NOTE: 1. This batter can be used for a variety of fruits and vegetables such as apples (7 lb A.P.), eggplant (3 lb 11 oz A.P.), and tomatoes (6 lb 10 oz A.P.). Moist foods should be dredged in flour before dipping into batter. When ready to fry, dip into batter, drain slightly; fry in deep fat 350°F. to 375°F. until lightly browned.

2. Use batter the day prepared. DO NOT SAVE.

TEMPURA BATTER

YIELD: 1 Gallon (Approximately)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb 12 oz	2¾ qt . . .	. . . .	1. Sift together flour, baking powder, and salt into mixer bowl.
Baking powder	1½ oz . . .	3⅔ tbsp .	. . . .	
Salt	2 oz	3 tbsp . . .	. . . .	
Eggs, whole, beaten	1 lb 2 oz .	2¼ cups (11 eggs)	. . . .	2. Add water to beaten eggs. 3. Add egg mixture to dry ingredients; whip at high speed until smooth.
Water, ice cold . . .	. . . .	2½ qt . . .	. . . .	4. See Recipe No. L–137–1 or Q-35–2.

NOTE: 1. In Step 2, 5½ oz (1½ cups packed) dehydrated egg mix combined with 1¾ cups lukewarm water may be substituted for whole eggs. See Recipe Card A–8.

2. Use batter immediately. DO NOT SAVE.

BUTTER WASH

YIELD: 1 Quart

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	2 lb	1 qt	....	1. Melt butter or margarine. 2. Brush over sheeted dough, bread, rolls, or coffee cakes, after make-up and after baking.

NOTE: In Step 1, shortening, or a combination of butter or margarine and shortening, may be used.

CORNSTARCH WASH

YIELD: 1 Quart				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn Water	1⅓ oz	¼ cup 1 qt		1. Combine cornstarch and water. Bring to a boil; cook until clear. 2. Brush on bread and rolls before and immediately after baking.

NOTE: Keep wash warm. Reheat, if necessary.

EGG WASH

YIELD: 3 Cups

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, beaten	8 oz	1 cup (5 eggs)		1. Combine eggs, salt, milk, and water; mix well.
Salt		¼ tsp.		2. Brush over shaped dough before or after proofing.
Milk, nonfat, dry	1¾ oz	6 tbsp		
Water		1⅞ cups		

NOTE: 1. Keep wash cool until used.

2. In Step 1, 2½ oz (½ cup plus 2 tbsp) canned dehydrated egg mix combined with ¾ cup warm water may be substituted for whole eggs. See Recipe Card A–8.

EGG WHITE WASH

YIELD: 2 Cups

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Egg whites	4 oz	½ cup (4 whites)	....	1. Beat egg whites and water together. 2. Brush over shaped dough before or after proofing.
Water	....	2 cups ...	....	

NOTE: Keep wash cool until used.

E. CEREALS AND PASTA PRODUCTS

HOT BREAKFAST CEREALS

(Quick-Cooking Type)

YIELD: 100 Portions

EACH PORTION: ¾ Cup

CEREAL	WEIGHT	MEASURES	SALT	WATER	COOKING TIME
Farina or	6 lb	1 gal	6 tbsp	4 gal hot 1 gal cold	2 to 5 minutes
Hominy grits or	6 lb	1 gal	6 tbsp	4½ gal	5 minutes
Rolled oats or	6 lb	2¼ gal	6 tbsp	5 gal	1 to 3 minutes
Whole wheat meal	6 lb	4½ qt	6 tbsp	4½ gal	5 minutes

METHOD

FARINA:

1. Add salt to water; bring to a boil.
2. Mix cereal with cold water; pour into boiling water stirring constantly, until water returns to a boil. Reduce heat. Let simmer 2 to 5 minutes, stirring frequently. Turn off heat; cover and let stand 5 minutes before serving.

(OVER)

HOMINY GRITS, ROLLED OATS, AND WHOLE WHEAT MEAL:

1. Add salt and cereal to boiling water; stir to prevent lumping.
2. Return to a boil, reduce heat and let simmer, stirring occasionally; Hominy Grits – 5 minutes; Rolled Oats – 1 to 3 minutes; Whole Wheat Meal – 5 minutes.
3. Turn off heat, cover and let stand before serving; Hominy Grits and Whole Wheat – 5 minutes; Rolled Oats – 10 minutes.

BUTTERED HOMINY GRITS

YIELD: 100 Portions				EACH PORTION: ⅔ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling		4 gal	....	1. Add salt and butter or margarine to boiling water.
Salt	2 oz	3 tbsp ...	....	
Butter or margarine	4 oz	½ cup ...	....	
Hominy grits, quick-cooking	4 lb 8 oz .	3 qt (3-24 oz cn)	....	2. Add grits gradually while stirring to prevent lumping. Bring to a boil; lower heat, cover and cook for 5 minutes. Stir occasionally.
Butter or margarine	1 lb	2 cups ...	....	3. Serve with butter or margarine.

(OVER)

VARIATIONS

1. FRIED HOMINY GRITS: Follow Steps 1 and 2. Omit Step 3. Pour hot cooked grits into bread pans or in 3 steam table pans; cover and refrigerate several hours or overnight. Cut cold grits lengthwise in 3 equal strips and cut each into ½–inch thick slices. If slices are moist, dip in flour; fry on preheated well–greased grill (400°F.) until light brown (about 8 minutes per side). **EACH PORTION:** 3 slices (3¾ by 1½ by ½ inches).
2. FRIED CORNMEAL MUSH: Follow Step 1. In Step 2, use 4 lb 8 oz (3–24 oz pg) cornmeal for grits. Cook 10 minutes. Omit Step 3; follow procedure for Fried Hominy Grits.
3. FRIED OATMEAL MUSH: In Step 1, use 3¼ gal water. In Step 2, use 5 lb quick–cooking rolled oats. Cook 1 minute, stir, cover and let stand a few minutes. Omit Step 3; follow procedure for Fried Hominy Grits.

BUTTERED HOMINY

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Hominy, whole, canned	25 lb 6 oz	3¼ gal (14–No. 2½ cn)	....	1. Drain hominy, reserving 1 qt liquid. 2. Add pepper, salt, and reserved liquid; heat slowly for 20 minutes.
Pepper, black	....	2 tsp	....	
Salt	2 oz	3 tbsp ...	....	
Butter or margarine	12 oz	1½ cups .	....	3. Add butter or margarine. 4. Garnish with parsley or paprika.
Parsley, fresh, chopped or	1 oz	½ cup ...	....	
Paprika, ground ...	....	2 tbsp ...	....	

VARIATION

1. FRIED HOMINY: In Step 1, discard liquid. Omit Steps 2 through 4. Sauté hominy in 2 lb (1 qt) bacon fat until lightly browned. Season with 1 oz (1⅔ tbsp) salt and 1 tsp black pepper. EACH PORTION: ½ Cup.

BOILED PASTA

YIELD: 100 Portions (6¼ Gallons)				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water .... Salt .... Salad oil	.... 5 oz	8 to 12 gal ½ cup ... ¼ cup ...	....	1. Add salt and salad oil to water; heat to a rolling boil.
Macaroni, egg noodles, or spaghetti	12 lb	....	....	2. Slowly add macaroni, egg noodles, or spaghetti, while stirring constantly until water boils again. Cook about 15 minutes or until tender; stir occasionally. Do not overcook. 3. Drain. Rinse with cold water; drain thoroughly.

NOTE: 1. If cooked pasta is to be combined with butter or a sauce immediately, rinsing is not necessary.

(OVER)

2. When cooked pasta is to be held on steam table, mix 1 tbsp salad oil with pasta in each steam table pan. This will prevent product from sticking together.
3. To reheat pasta before serving, place the desired quantity in a wire basket and lower into boiling water for 2 to 3 minutes. Drain well. Place in greased steam table inserts.

VARIATIONS

1. BUTTERED PASTA: Follow Steps 1 and 2. In Step 3, add 1 lb (2 cups) melted butter or margarine immediately after draining.
2. LASAGNA NOODLES: Follow Step 1. In Step 2, use 6 lb lasagna noodles. In Step 3, drain and wash in cold water until noodles no longer stick together.
3. VERMICELLI: Follow Step 1. In Step 2, use 12 lb vermicelli; cook about 7 to 10 minutes or until tender. Follow Step 3.

STEAMED RICE

YIELD: 100 Portions				EACH PORTION: ¾ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain. . . Water, cold. . . . . . . Salt . . . . Salad oil	9 lb . . . . 5 oz . . . . . 4 oz	5¼ qt . . . 2¾ gal . . ½ cup . . . ½ cup . . .	. . . .	1. Combine rice, water, salt, and salad oil; bring to a boil. Stir occasionally. 2. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. 3. Remove from heat; transfer to shallow serving pans. Keep covered and in a warm place until ready to serve.

NOTE: 1. Rice may be cooked in 350°F. oven. Substitute boiling water for cold water; place equal amounts of ingredients in 2 roasting pans (18 by 24 inches); stir, cover and bake 30 to 40 minutes.

2. Rice may be cooked in steamer. Use 8¼ qt boiling water; place ingredients in steamer pan; stir, then steam approximately 20 minutes.

(OVER)

3. In Step 1, chicken or beef stock may be substituted for water. 11 oz Soup and Gravy base, beef or chicken may be used; decrease salt to 2 ounces. See Recipe Card A–12.
4. In Step 1, 13 lb 8 oz medium grain rice may be used. Prepare according to instructions on container.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. LYONNAISE RICE: Follow Steps 1 and 2, remove from heat. Sauté 3 lb (2¼ qt) chopped, dry onions (3 lb 5 oz A.P.) in 1 lb 8 oz (3 cups) butter or margarine. Add sautéed onions and 1 lb (2 cups) chopped pimientos to cooked rice. Place an equal quantity of rice mixture in each greased roasting pan (18 by 24 inches), cover; bake in 350° F. oven for 15 minutes. Toss lightly before serving.
2. TOSSED GREEN RICE: Follow Steps 1 and 2, remove from heat. Sauté 1 lb 2 oz (1½ qt) thinly sliced green onions (1 lb 5 oz A.P.) with tops and 2 lb (1½ qt) fresh, chopped sweet peppers (2 lb 7 oz A.P.) in 8 oz (1 cup) salad oil or melted shortening until tender. Add to steamed rice together with 8 oz (1 qt) fresh minced parsley, 2 tsp black pepper, and 2 tbsp monosodium glutamate (optional). Toss well to blend ingredients.
3. YELLOW RICE WITH GREEN PEPPERS, RED PEPPERS, AND ONIONS: In Step 1, cook rice with 11 oz Soup and Gravy base, chicken. See Recipe Card A–12. Reduce salt to 2 oz. Follow Step 2, remove from heat. Sauté 1 lb 5 oz (1 qt) fresh, chopped sweet peppers (1 lb 9 oz A.P.) 2 lb (1 qt) canned diced red peppers (2–No. 303 cn), and 3 lb (2¼ qt) chopped dry onions (3 lb 9 oz A.P.) in 2 lb (1 qt) salad oil or melted shortening. Add sautéed vegetables to cooked rice. Mix well. Place equal amounts into each greased roasting pan (18 by 24 inches). Cover; bake at 350° F. for 15 minutes. Toss lightly before serving.

E. CEREALS AND PASTA PRODUCTS No. 6

BAKED TOMATOES, CHEESE, AND RICE

YIELD: 100 Portions (2 Pans) EACH PORTION: ¾ Cup

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 350° F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain	5 lb	3 qt		1. Combine rice, water, salt, and salad oil; bring to a boil. Stir occasionally. 2. Cover tightly; simmer 20 to 25 minutes. Do not stir.
Water, cold		1½ gal		
Salt	2 oz	3 tbsp		
Salad oil	2 oz	¼ cup		
Eggs, hard cooked, chopped		25 eggs		3. Combine rice, eggs, cheese, paprika, and salt. Set aside for use in Step 4.
Cheese, ground	2 lb 8 oz	2 qt		
Paprika, ground		1 tbsp		
Salt	1½ oz	2⅓ tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb	3 cups ...	....	4. Sauté onions and peppers in shortening or salad oil until tender; add to rice mixture.
Peppers, sweet, fresh, chopped	1 lb	3 cups ...	....	
Shortening, melted or salad oil	1 lb 8 oz .	3 cups ...	....	
Tomatoes, canned, crushed	12 lb 12 oz	1½ gal (2–No. 10 cn)	....	5. Add tomatoes and blend. 6. Pour an equal amount into each pan. 7. Bake for 25 minutes.

NOTE: 1. In Step 3, 1 lb (⅓–No. 10 cn) canned cheese, American, processed, dehydrated, combined with 2 cups warm water may be substituted for cheese. See Recipe Card F–G–1.

2. In Step 4, 2 oz (⅔ cup) dehydrated onions and 2½ oz (2 cups) dehydrated green peppers (See Recipe Card A–11) or 1 lb (3 cups) frozen diced green peppers may be used.

3. In Step 4, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions and 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped peppers.

4. Other sizes and types of pans may be used. See Recipe Card A–25.

RICE PILAF

YIELD: 100 Portions (2 Pans) | EACH PORTION: ¾ Cup

PAN SIZE: 18 by 24-inch Roasting Pan | TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	8 oz	1 cup		1. Melt butter or margarine. Add salad oil or melted shortening, onions, and garlic. Stir well. Sauté until onions are tender.
Salad oil or melted shortening	8 oz	1 cup		
Onions, dry, finely chopped	3 lb 12 oz	2¼ qt		
Garlic, dry, minced		1 tbsp (3 cloves)		
Rice, long grain	8 lb	4¾ qt		2. Add rice to onion mixture. Cook until rice is lightly browned, stirring constantly. 3. Place about 3¼ qt of onion and rice mixture in each pan.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Stock, beef or chicken, boiling	....	2½ gal ..	....	4. Add salt to stock; stir well. Pour about 1¼ gal over rice in each pan; cover.
Salt	3 oz	6 tbsp ...	....	5. Bake 1 hour or until rice is tender. Stir lightly with fork. Serve hot.

NOTE:
1. In Step 1, 7½ oz (2 cups plus 2 tbsp) dehydrated onions may be used. See Recipe Card A–11.
2. In Step 1, 4 lb 2 oz dry onions A.P. will yield 3 lb 12 oz finely chopped onions.
3. In Step 1, ¾ tsp dehydrated garlic may be used. See Recipe Card A–17.
4. In Steps 1 and 2, a steam–jacketed kettle or roasting pan on top of range may be used.
5. In Step 4, 10 oz Soup and Gravy base, beef or chicken, and 2½ gal boiling water may be used. See Recipe Card A–12. Omit salt; season to taste.
6. Other sizes and types of pans may be used. See Recipe Card A–25.

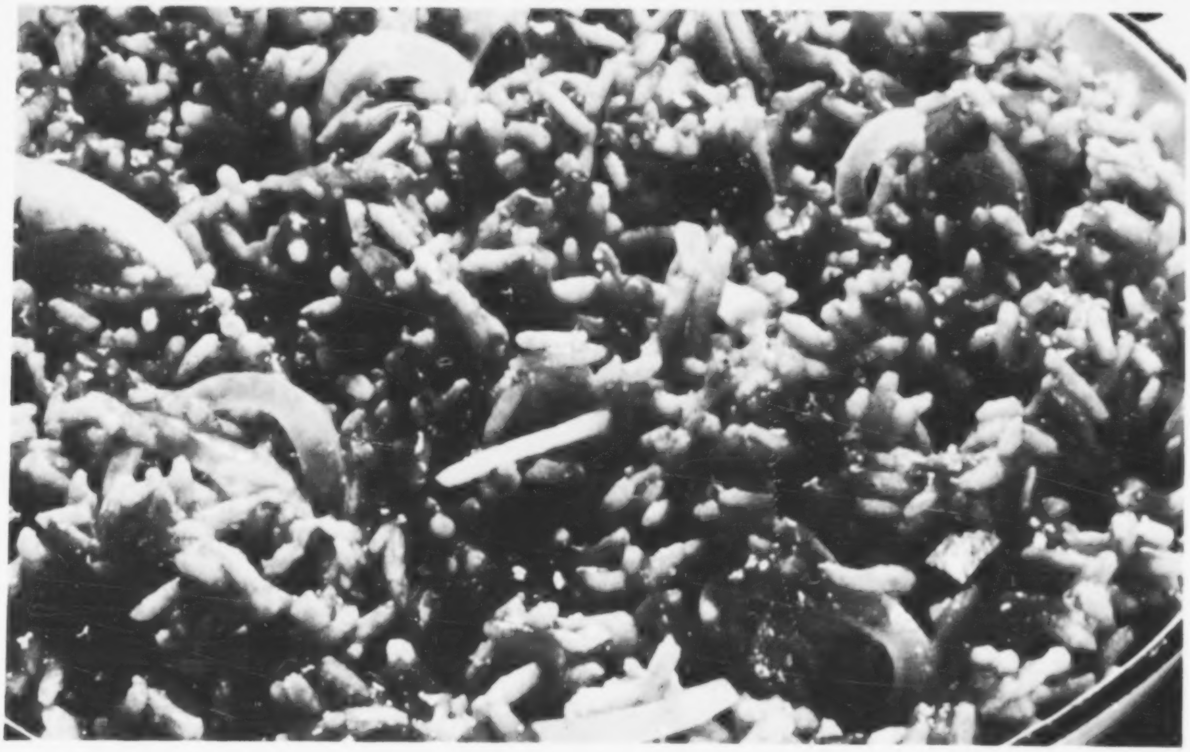
(CONTINUED)

RICE PILAF

VARIATIONS

1. ORANGE RICE: Follow Steps 1 through 3. In Step 4, omit stock and salt; add 12 oz Soup and Gravy base, chicken, 1–32 oz cn canned, concentrated frozen orange juice or 1–15½ oz cn canned, instant orange juice to 2½ gal boiling water. Pour about 1¼ gal mixture over rice in each pan; cover. Follow Step 5. Rice may be garnished with thinly sliced oranges (2 oranges—1 lb A.P.) just before serving.
2. RICE PILAF (SOUP, DEHYDRATED, ONION): In Step 1, omit onions. In Step 2, add rice to sautéed garlic. Follow Step 3. In Step 4, omit stock and salt; add 10 oz (⅔ – No. 2½ cn) canned, dehydrated onion soup to 2½ gal boiling water; pour about 1¼ gal mixture over rice in each pan. Follow Step 5.

SPANISH RICE



RED BEANS WITH RICE

YIELD: 100 Portions

EACH PORTION: ½ Cup Rice
½ Cup Beans

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain	6 lb	3½ qt		1. Combine rice, water, salt and salad oil; bring to a boil, stirring occasionally. 2. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
Water, cold		7¼ qt		
Salt	3 oz	4⅔ tbsp		
Salad oil		6 tbsp		
Bacon, raw, chopped	3 lb	2¼ qt		3. Combine bacon and onions; sauté until lightly browned.
Onions, dry, chopped	2 lb	1½ qt		
Beans, kidney, canned	27 lb 8 oz	3 gal (4–No. 10 cn)		4. Combine sautéed bacon and onions with undrained kidney beans, pepper, and hot sauce.
Pepper, black		2 tsp		5. Simmer 20 minutes.
Hot sauce		2 tsp		6. Serve over rice.

(OVER)

NOTE: 1. Rice may be cooked in 350°F. oven. Substitute boiling water for cold water; place equal amounts of ingredients in 2 roasting pans (18 by 24 inches); stir, cover, and bake 30 to 40 minutes.

2. Rice may be cooked in sectional steamer. Use 6½ qt boiling water; place ingredients in steamer pan; stir; steam approximately 20 minutes using 5 to 10 lb pressure.
3. In Step 3, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A–11.
4. In Step 3, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.

VARIATION

1. HOPPING JOHN (BLACK–EYE PEAS WITH RICE): Omit Steps 1 through 6. Sauté 1 lb 8 oz (4½ cups) raw, chopped bacon and 2 lb (1½ qt) chopped onions (2 lb 4 oz A.P.) until lightly browned. Add 6 lb rice; stir until well coated. Add 6 lb 9 oz (7–No. 300 cn) canned undrained black–eye peas, 7¼ qt water and 2 tsp each black pepper and hot sauce. Mix well. Bring to a boil, cover tightly; lower heat; simmer 20 minutes or until rice is tender. EACH PORTION: ⅔ Cup.

E. CEREALS AND PASTA PRODUCTS No. 11

MEXICAN RICE

YIELD: 100 Portions (2 Pans) EACH PORTION: ¾ Cup

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain	9 lb	5¼ qt		1. Place 4 lb 8 oz rice, 1 cup melted shortening or salad oil and 1½ cups onions in each pan. Stir well to coat rice. 2. Place in oven; cook until lightly browned, about 25 minutes.
Shortening, melted or salad oil	1 lb	2 cups		
Onions, dry, chopped	1 lb	3 cups		
Tomatoes, canned, chopped	4 lb 12 oz	2¼ qt (¾– No. 10 cn)		3. Combine tomatoes, salt, pepper, cumin, and water. 4. Pour about 1½ gal tomato mixture over rice in each pan; stir well. Cover, return to oven; bake about 1 hour or until rice is tender. 5. Stir lightly with fork. Serve hot.
Salt	5 oz	½ cup		
Pepper, black		1⅔ tbsp		
Cumin, ground	1 oz	¼ cup		
Water		2½ gal		

(OVER)

NOTE:
1. In Step 1, 2 cups bacon fat may be substituted for salad oil or melted shortening.
2. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb dry chopped onions.
3. In Step 1, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A–11.
4. Rice may be prepared on top of range. Follow Step 1. In Step 2, heat at medium heat until rice is lightly browned; stir occasionally. Follow Step 3. In Step 4, bring rice mixture to a boil; cover; reduce heat; cook until rice is light and fluffy. Follow Step 5.
5. Rice may be prepared in steam–jacketed kettle. In Step 1, place rice, shortening, and onions in kettle. Heat on high heat until rice is lightly browned; stirring occasionally. Omit Step 2. Follow Step 3. Add tomato mixture, bring to a boil; cover; reduce heat and cook 20 minutes on medium heat. Uncover; cook an additional 5 minutes. Omit Step 4. Follow Step 5.
6. Other sizes and types of pans may be used. See Recipe Card A–25.

NOODLES JEFFERSON

YIELD: 100 Portions (4¾ Gallons) EACH PORTION: ¾ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot		6 to 9 gal		1. Add salt and oil to water; heat to a rolling boil.
Salt	3½ oz	5 tbsp		
Salad oil		3 tbsp		
Noodles, egg	9 lb	13½ qt		2. Slowly add noodles, stirring constantly, until water boils again. Cook about 15 minutes or until tender. Drain thoroughly.
Butter or margarine, melted	1 lb 8 oz	3 cups		3. Add butter or margarine, salt, and pepper to noodles. Stir well.
Salt		2 tbsp		
Pepper, black		2 tbsp		
Cheese, grated, Parmesan	2 lb 4 oz	2¼ qt		4. Add cheese; toss well. Serve immediately.

F. CHEESE AND EGGS

GUIDELINES FOR CHEESES

(Cheddar, American, and Dehydrated)

STORAGE

1. All cheeses require special care in handling before and after they are cut. Store in either a tightly covered container or wrapped in waxed paper or transparent plastic wrap in the refrigerator.
2. Hard and partially hard cheeses, like Swiss and Cheddar, have moderate to high keeping qualities. However, once cut, they will dry out rapidly, unless properly wrapped and refrigerated.

PREPARATION AND COOKING

1. Mold may form on any natural cheese. The mold is harmless, but should be removed before the cheese is served or used in cooking.
2. Low temperatures should be used at all times in cheese cookery. Use a low heat and stir constantly, or use a double boiler. When cheese is melted, it is cooked. High heat or prolonged cooking can toughen the protein, cause fat separation, and result in a stringy product.
3. When topping casseroles, sandwiches, and vegetables with cheese, cook the food item almost completely, then add the cheese; return to the oven just long enough to melt and brown the cheese.
4. Cheese that is thoroughly chilled grates or shreds more easily than cheese at room temperature.

SUBSTITUTION

1. Many recipes list "cheese" as an ingredient without a designated type. Any processed American or natural Cheddar cheese may be used on a direct weight basis:

(OVER)

a. Cheese, American, Processed, Pasteurized: Melts readily and blends easily; mild Cheddar flavor depending on age of cheese used in processing.
b. Cheese Food, American, Processed, Pasteurized: Melts more readily than processed or natural cheese and blends smoothly and quickly; slightly milder Cheddar flavor than American processed pasteurized cheese. Sliced cheese food is recommended for grilled cheese sandwiches and cheeseburgers.
c. Cheese, Cheddar, Natural: Melts less readily than processed cheese; mild to sharp Cheddar cheese flavor depending on age of the cheese.

2. Use of dehydrated cheeses
   a. Cheese, Cottage, Dehydrated
      1. USE—Dehydrated cottage cheese may be substituted in any recipe using fresh cottage cheese.
      2. PREPARATION—Measure 8½ cups water (70°F.) into a shallow serving pan. Pour 1–No. 10 cn (1 lb 1oz) canned dehydrated cottage cheese evenly over the water. Stir gently to wet all particles of cheese. Let stand 5 minutes, then stir gently. If more water is needed, sprinkle ½ to 1 cup water over cheese. Chill rehydrated cheese thoroughly before serving (3 to 4 hours).
      3. SUBSTITUTION—Rehydration ratio: 1 pound dehydrated cottage cheese to 4 pounds (2 qt) water.

Fresh	Dehydrated	Water Added	Rehydrated
6 lb (3 qt)	1–No. 10 cn (1 lb 1 oz (2¾ qt))	8½ cups	5 lb 1 oz (3 qt)
12 lb (1½ gal)	2–No. 10 cn (2 lb 2 oz (5½ qt))	4¼ qt	10 lb 2 oz (6¼ qt)

   b. Cheese, American, Processed, Dehydrated
      1. USE—Dehydrated American processed cheese may be substituted in any recipe using processed American cheese. Rehydrate cheese before adding to any recipe to eliminate any unrehydrated cheese in the end product. To store dehydrated cheese after a can has been opened, place unused portion in a tightly covered container to prevent absorption of moisture. Refrigerate if possible.

(CONTINUED)

GUIDELINES FOR CHEESES

(Cheddar, American, and Dehydrated)

2. **PREPARATION**: Add water to cheese, and mix until blended. For a moist, semi-solid cheese, such as for an appetizer or omelet, use 1 lb (1 qt) dehydrated cheese and 1 cup water.
   For a semi-fluid cheese for sauce (better volume substitute), use 1 pound (1 qt) dehydrated cheese and 2 cups water.

3. SUBSTITUTION:

Fresh	Dehydrated		Water Added	Rehydrated
1 lb	Semi-solid	6 oz (1½ cups)	⅜ cup	1⅛ cups
8 lb		3 lb (3 qt) 1-No. 10 cn	3 cups	2¼ qt
1 lb	Fluid	6 oz (1½ cups)	¾ cup	1½ cups
8 lb		3 lb (3 qt) 1-No. 10 cn	1½ qt	3 qt

BAKED MACARONI AND CHEESE

F. CHEESE AND EGGS No. 1(1)

BAKED MACARONI AND CHEESE

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Cup

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 350°F Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Macaroni	8 lb	2 gal		1. Add macaroni slowly to salted water; cook 15 minutes or until tender; stir occasionally to prevent sticking. 2. Drain. Set aside for use in Step 7.
Water, boiling		4 gal		
Salt	4 oz	6 tbsp		
Milk, nonfat, dry	2 lb	1¾ qt		3. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Water, warm		2½ gal		
Butter or margarine, melted	1 lb 8 oz	3 cups		4. Blend butter or margarine and flour together; stir until smooth. Add roux to hot milk, stirring constantly.
Flour, wheat, general purpose, sifted	1 lb 2 oz	4½ cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt . . . . Pepper, black	4 oz	6 tbsp . . . 1 tbsp . . .	. . . .	5. Add salt and pepper. Bring mixture to a boil; reduce heat; simmer 5 minutes or until thickened. Stir frequently to prevent scorching.
Cheese, ground . . .	8 lb	1½ gal . .	. . . .	6. Add cheese to sauce; stir only until smooth; remove from heat. 7. Combine sauce and macaroni; mix well. 8. Place an equal quantity, about 3¼ gal, in each well-greased pan.
Bread crumbs, dry . Butter or margarine, melted	1 lb . . . . . 8 oz	1 qt . . . . . 1 cup	. . . .	9. Combine bread crumbs and melted butter or margarine; sprinkle over mixture in each pan. 10. Bake 25 minutes or until brown.

(CONTINUED)

BAKED MACARONI AND CHEESE

NOTE: 1. In Step 6, 3 lb (1–No. 10 cn) canned cheese, American, processed, dehydrated, combined with 1½ qt warm water may be substituted for cheese. See Recipe Card F–G–1.

2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. BAKED MACARONI AND CHEESE (SOUP, CONDENSED, CREAM OF MUSHROOM): Follow Step 1. In Step 2, drain. Omit Steps 3 through 5. Reconstitute 10 oz (2¼ cups) nonfat dry milk with 2¾ qt warm water. In Step 6, combine milk, 12 lb 8 oz (4–No. 3 cyl cn) canned condensed cream of mushroom soup, and cheese. Heat until cheese melts. Follow Steps 7 through 10.

F. CHEESE AND EGGS No. 2

WELSH RAREBIT

YIELD: 100 Portions — EACH PORTION: ½ Cup plus 1 Slice Toast

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	2 lb	1¾ qt		1. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Water, warm		9¼ qt		
Butter or margarine, melted	2 lb 4 oz	1¼ qt		2. Blend butter or margarine, flour, mustard flour, pepper, and salt; stir until smooth. Add roux slowly to milk, stirring constantly. 3. Cook 5 to 10 minutes or until thickened, stirring as necessary.
Flour, wheat, general purpose, sifted	2 lb	2 qt		
Mustard, flour		1 tsp		
Pepper, black		1 tsp		
Salt	4 oz	6 tbsp		
Cheese, ground or shredded, Cheddar or American	6 lb	6 qt		4. Add cheese and Worcestershire sauce; stir until cheese is melted.
Worcestershire sauce	2 oz	¼ cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, toasted	6 lb	100 slices	....	5. Serve on toast.

NOTE: 1. In Step 4, 2 lb 6½ oz (¾–No. 10 cn) canned, cheese, American processed, dehydrated combined with 2½ cups warm water may be substituted for cheese, ground or shredded. See Recipe Card F–G–1.

2. In Step 5, toasted English muffins, cornbread, or biscuits may be used for toast.

VARIATION

1. TOMATO RAREBIT: Omit Step 1. In Step 2, use 2½ gal (7–No. 3 cyl cn) canned tomato juice for water and milk; omit salt. Heat tomato juice; slowly add roux, stirring constantly. Follow Steps 3 through 5.

SCALLOPED NOODLES WITH CHEESE, TOMATOES, AND BACON

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned .	19 lb 2 oz	2¼ gal (3-No. 10 cn)	....	1. Combine tomatoes, pepper, and salt. Heat to boiling point; reduce heat; simmer 30 minutes.
Pepper, black	....	1⅔ tbsp .	....	
Salt	4 oz	6 tbsp ...	....	
Noodles, egg	8 lb	3 gal	....	2. Add noodles slowly to salted water; cook 15 to 20 minutes or until tender.
Water, boiling	....	4 gal	....	
Salt	4 oz	6 tbsp ...	....	3. Drain.
Cheese, ground, or shredded	6 lb	4½ qt ...	....	4. Arrange alternate layers of noodles, tomatoes, and cheese in each well-greased pan.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, cut into 1-inch pieces	2 lb	....	....	5. Sprinkle 1 lb bacon and 2 tbsp paprika over noodle mixture in each pan.
Paprika, ground ...	1 oz	¼ cup ...	....	6. Bake 25 to 30 minutes or until bacon is crisp.

NOTE: 1. In Step 4, 2 lb 6½ oz (¾-No. 10 cn) canned cheese, American, processed, dehydrated, combined with 4½ cups warm water may be substituted for cheese. See Recipe Card F-G-1.

2. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. SCALLOPED MACARONI WITH CHEESE, TOMATOES, AND BACON: Follow Step 1. In Step 2, use 8 lb macaroni. Cook macaroni 10 to 15 minutes or until tender. Follow Steps 3 through 6.

DEVILED EGGS

YIELD: 100 Portions				EACH PORTION: 2 Halves
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, hard cooked	....	100 eggs	....	1. Cook eggs according to Recipe No. F–4 and F–G–2. Cool; remove shells from eggs; cut in half lengthwise. Remove yolks and mash thoroughly. Set whites aside for use in Step 3.
Mustard, prepared . Salt .... Relish, pickle, sweet, drained Salad Dressing	8 oz .... 8 oz ..... 1 lb 8 oz .	1 cup .... 2 tsp .... 1 cup .... 3 cups ...	....	2. Blend mustard, salt, pickle relish, and Salad Dressing with yolks. Mix until well blended. 3. Fill the whites with yolk mixture, using 1 tbsp filling for each egg half.
Paprika, ground ...	....	1 tbsp ...	....	4. Sprinkle paprika on top. 5. Serve immediately, or cover and refrigerate until ready to serve.

NOTE: 1. In Step 3, a large pastry tube may be used to fill egg whites.
2. Garnish filled eggs as desired. See Guidelines for Garnishes, Recipe Card A–22.

EGG FOO YOUNG

YIELD: 100 Portions				EACH PORTION: 1 Omelet plus 2 Tbsp Sauce
				TEMPERATURE: 325°F. Griddle
INGREDIENTS	WEIGHTS	MEASURES		METHOD
SAUCE: Shortening, melted, salad oil, or meat drippings	8 oz	1 cup	....	1. Blend shortening, salad oil, or drippings and flour; stir until smooth.
Flour, wheat, general purpose, sifted	8 oz	2 cups ...	....	
Stock, hot	....	1 gal	....	2. Add flour mixture to stock; mix well. Bring to a boil; reduce heat; simmer 10 minutes or until thickened.
Soy sauce	....	1 cup	....	3. Add soy sauce and molasses to sauce; simmer 5 minutes.
Molasses	....	2 tbsp ...	....	4. Set aside for use in Step 9.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
EGG MIXTURE:				
Onions, dry, finely chopped	1 lb 4 oz	3¾ cups		5. Sauté onions and peppers in shortening or salad oil until tender.
Peppers, sweet, fresh, finely chopped	8 oz	1½ cups		
Shortening, melted, or salad oil	4 oz	½ cup		
Meat, cooked, chopped	4 lb			6. Combine sautéed vegetables, meat, bean sprouts, salt, and pepper; mix well.
Bean sprouts, canned, drained	3 lb 3 oz	3½ qt (1–No. 10 cn)		
Salt	1½ oz	2⅓ tbsp		
Pepper, black		2 tsp		

(CONTINUED

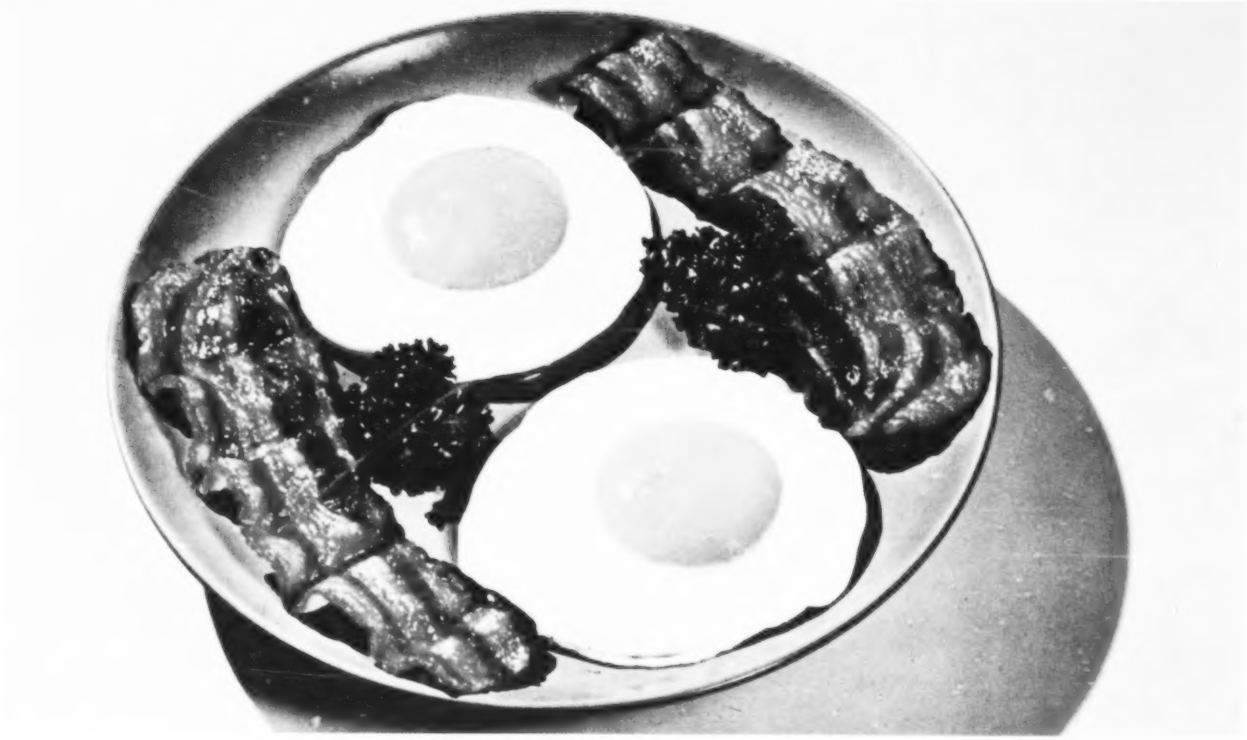
EGG FOO YOUNG

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, beaten	6 lb	3 qt (60 eggs)	....	7. Add eggs to meat mixture; blend well.
Shortening, melted or salad oil	1 lb	2 cups ...	....	8. Place ⅓ cup (1–3 oz ladle) mixture on well greased griddle; cook about 3 minutes on each side. 9. Pour 2 tbsp sauce over each omelet just before serving.

NOTE: 1. In Step 2, 4 oz Soup and Gravy base, beef, or chicken, may be used. See Recipe Card A–12.

2. In Step 5, 1 lb 6 oz dry onions A.P. will yield 1 lb 4 oz finely chopped onions and 10 oz fresh sweet peppers A.P. will yield 8 oz finely chopped peppers.
3. In Step 5, 2½ oz (⅔ cup plus 3 tbsp) dehydrated onions and 1½ oz (1¼ cups) dehydrated green peppers (See Recipe Card A–11) or 8 oz frozen, diced, green peppers may be used.
4. In Step 6, 7–No. 303 cn canned bean sprouts may be used.
5. In Step 6, beef, chicken, ham, pork or veal may be used.

GRIDDLE FRIED EGGS



POACHED EGGS

YIELD: 100 Portions				EACH PORTION: 2 Eggs
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water		Variable		1. Fill greased roasting pan with water to depth of 1 inch.
Salt Vinegar		1 tsp 2 tbsp		2. Add salt and vinegar; bring to a boil; reduce to a simmer.
Eggs	20 lb	200 eggs		3. Break 2 eggs into a small bowl; slide gently into simmering water. 4. Cook 3 to 5 minutes or until whites are set and yolks are covered with a white film. 5. Using a perforated skimmer, lift eggs out of pan and serve immediately. 6. Repeat Steps 3 through 5 as eggs are needed.

G. DESSERTS (CAKES, FILLINGS AND FROSTINGS)

GUIDELINES FOR SUCCESSFUL CAKE BAKING

A. Read through entire recipe.

B. Assemble all utensils and baking pans.

1. Preparation of Cake Pans:
   - (a) Do not use warped or bent baking pans. Use only lightweight sheet pans (weighing about 4 lb) designed for baking. Shiny metal pans are best for baking cakes.
   - (b) Prepare pans for baking. If cakes are to be served directly from pans, grease pans with shortening and dust with flour or spread with Pan Coating (Recipe No. G–36). If cakes are to be removed from pans and served as layer cakes or as jelly roll, grease and line pans with paper to ensure easy removal.

C. Check to make sure oven racks are level and in proper position for baking. Set oven thermostat to temperature specified in recipe.

D. Assemble all ingredients. Use exact ingredients specified in recipe.

1. Preparation and Mixing of Ingredients:
   - (a) The temperature of ingredients is very important in cake preparation. Shortening should be workable, neither too cold nor warm enough to liquefy. In general, all ingredients should be at room temperature unless recipe specifies otherwise. Water should be cool, and eggs should be removed from refrigeration 30 minutes before using. Eggs are easier to separate when cold but beat to greater volume when at room temperature.
   - (b) Weigh or measure all ingredients accurately. Follow the mixing procedure stated on the recipe card. Do not overbeat or underbeat. The correct length of time for beating at each stage indicated on the recipe card should be followed very closely.
   - (c) Whenever instructions are to add dry and liquid ingredients alternately, begin and end with dry ingredients.

(OVER)

2. Panning Batter:
   (a) Pour the amount of batter specified in the recipe into prepared baking pans. (See Recipe Card G-G-4.)
   (b) Spread batter evenly using a spatula. Remove air bubbles from batter by tapping pan lightly on table or by cutting through batter with a knife.
   (c) Batter-filled baking pans should be placed immediately into a preheated oven.
3. Baking:
   (a) Space baking pans evenly in oven to allow heat to circulate around each pan. Pans should not touch each other or sides of oven.
   (b) To test for doneness, touch top of cake near the center. If indentation remains, the cake is not done and should be baked 3 to 5 minutes longer and tested again, or insert a toothpick near center. If clean when removed, cake is done.
   (c) When cakes are done, they should be lightly browned and beginning to shrink from sides of pans.
4. Cooling and Removing from Pans:
   (a) Remove baking pans from oven; place on racks away from drafts to cool.
   (b) Cool cake in pans 5 to 10 minutes before removing from pans. Remove any paper liners immediately. Turn cakes right side up to cool.
   (c) Sheet cakes may be cooled in pans and frosted, or turned out onto inverted baking pans to cool before frosting.
   (d) Allow cakes to cool thoroughly before frosting. (See Recipe Card G-G-7.)

G-G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 2(1)

BATTER CAKES

CHARACTERISTICS OF GOOD QUALITY

COLOR	Uniform color, light golden brown crust for white or yellow cake. Crusts of dark cakes may be slightly darker than inside.
SHAPE AND SIZE	Cakes should be slightly rounded on top with even height at sides. Cakes should come to slightly above top of layer or sheet pans.
CRUST	Thin tender crust with slight sheen. Flat bubbles may appear on surface and be slightly darker.
TEXTURE	Breaks easily but does not crumble. Moist but not gummy. Light, velvety, fine to medium walled cells.
FLAVOR	Determined by type of cake. Sweet, no off-flavor.

CAUSES FOR POOR QUALITY

OUTSIDE APPEARANCE	
Peaks	Oven too hot. Not enough liquid. Batter overmixed. Pans too close together or too close to side of oven. Too much flour.
Sag in center	Underbaked. Oven too cool. Too much batter in pan. Too much sugar, shortening, or leavening. Not enough eggs or flour.
COLOR	
Too Dark	Oven too hot. Too much sugar or milk solids.
Too Light	Not enough batter in pan. Overmixed or undermixed. Underbaked.

(OVER)

CRUST	
Too Thick	Oven too hot. Overbaked. Pan too deep. Batter overmixed.
Cracked	Too much flour. Oven too hot. Overmixed.
Sticky	Underbaked. High humidity. Cake placed in pastry cabinet, refrigerator, or freezer while still warm.
Tough	Overmixed. Oven too cool. Too much flour. Not enough shortening or sugar.
Hard	Overbaked. Pan too deep.
INSIDE APPEARANCE	
Coarse Grain	Overmixed or undermixed. Oven too cool. Too much leavening.
Tunnels	Undermixed or overmixed. Oven too hot.
TEXTURE	
Too Dry	Overbaked. Not enough liquid or shortening. Too much flour or leavening. Omission of eggs.
Crumbly	Not enough shortening. Too much shortening. Too much leavening. Oven too cool. Undermixed or overmixed. Not enough eggs.
Tough	Overmixed. Too much or wrong type of flour. Not enough shortening or sugar. Oven too hot or too cool.
Too Tender	Batter undermixed.
Too Heavy	Too much shortening. Underbaked.
EXCESSIVE SHRINKAGE	Overmixed. Too much grease in pan. Overbaked. Not enough batter in pan.
OFF FLAVOR	Ingredients not measured accurately. Rancid pan grease. Dirty pan.
HOLLOW SPOT ON BOTTOM	Not enough liquid. Too much flour. Excess bottom heat in oven. Pan not properly prepared.
UNEVENLY BAKED	Undermixed or overmixed. Uneven or dented pan. Not panned properly. Hot or cold spots in oven.

(CONTINUED)

G-G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 2(2)

BATTER CAKES

FALLS DURING BAKING....	Overmixed. Jarred during baking. Oven too cool.
LACKS VOLUME...........	Not enough leavening. Undermixed or overmixed. Not enough batter in pan. Oven too hot or too cool.
CAKE STICKS TO PAN......	Pan not properly prepared. Oven too cool. Cake left in pan too long. Too much liquid. Too much sugar.

G–G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No.

GUIDELINES FOR USING CAKE MIXES

1. Read and follow instructions on container.
2. Before starting to mix cake:
   (a) Assemble utensils and prepare baking pans.
   (b) Check to make sure oven racks are level and in proper position for baking. Set oven thermostat to temperatur specified on container.
   (c) If making a variation of the basic mix, weigh or measure the ingredients to be added to the basic mix.
3. Follow the instructions on the container for mixing the cake. DO NOT UNDERMIX. If using a beater, time the beatin precisely and use the speeds indicated. If beating by hand, use a vigorous beating stroke.
4. Follow instructions on the container for baking time. Test for doneness according to Guidelines for Successful Cak Baking, Recipe Card G–G–1.
5. Cool and then frost according to Guidelines for Frosting Cakes, Recipe Card G–G–7.
6. If making a variation of a cake mix:
   (a) Drain fruit (except applesauce) very well before adding to the cake mix.
   (b) Chop fruits and nuts finely.
   (c) If fruit juice is to be substituted for part of the liquid, add the fruit juice as part of the last addition of the liqui

G-G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 4

GUIDELINES FOR SCALING CAKE BATTER

The size baking pan used in developing and standardizing cake recipes is included in the upper left corner of each recipe card. Other pan sizes may be used.

When using:

9-inch Layer Pan	Pour 18 to 20 oz batter into each greased and floured layer pan. Bake 20 to 25 minutes. For 100 portions: Use 12 layer pans (6—2-layer cakes); cut 16 portions per cake.
16-inch Square Sheet Pan	Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed on recipe card. For 100 portions: Use 3 pans; cut each cake 6 by 6.
16 by 19-inch Baking Pan (field range)	Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed on recipe card. For 100 portions: Use 3 pans; cut each cake 6 by 6.
Loaf Pans (16 by 4½ by 4⅛)	Pour about 2 qt batter into each greased and floured pan. Bake 20 to 25 minutes. For 100 portions: Use 4 pans; cut 25 slices per pan.

Cupcakes: Fill each greased and floured or paper lined cup half full with batter. Bake 20 to 25 minutes.
A 100 portion cake recipe will yield 13 dozen cupcakes.

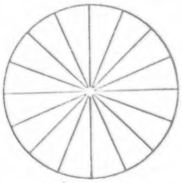
G-G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 5

GUIDELINES FOR CUTTING CAKES

There is a satisfactory method of cutting each kind of cake. The factors to keep in mind are the size and number o servings and the cutting utensil to be used. The size and number of servings depend upon the size and number of layers in the cake. A knife with a sharp straight-edged, thin blade is most suitable for cutting batter cakes. To make a clean cut, and to keep the knife blade free from frosting and cake crumbs, dip the blade into warm water before cutting each portion

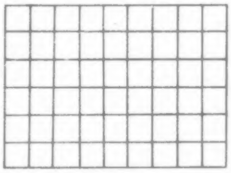
The following diagrams illustrate methods of cutting cakes of various sizes and shapes. The average number o servings per cake are given.

Round Pan



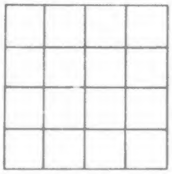
9" - 2 layer cake
Yield: 16 servings

Sheet Pan



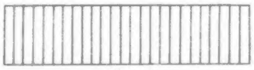
18" x 26"
Yield: 54 servings

Square Pan



9" x 9"
Yield: 16 servings

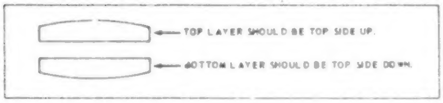
Loaf Pan

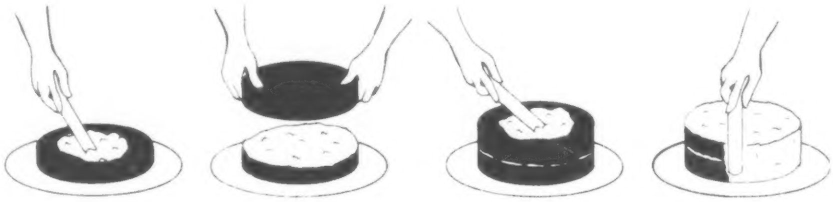


16" x 4"
Yield: 25 servings

GUIDELINES FOR FROSTING CAKES

1. Remove loose crumbs and, if necessary, trim the cake. Use a sharp knife to remove any hard or jagged edges.
2. Form layer cakes using two 9–inch layers, or a sheet cake cut in half to form 2 layers, or two sheet cakes put together.
3. When frosting a layer cake, invert the bottom layer with the top side down. Place the thicker layer on the bottom. Use a spatula to spread a thin layer of frosting or filling evenly over bottom layer. (Top layer will slip if too much frosting or filling is used). Cover with the top layer, top side up. Starting from the center and working outward, spread frosting on the top of the cake; then frost the sides.


TOP LAYER SHOULD BE TOP SIDE UP.
BOTTOM LAYER SHOULD BE TOP SIDE DOWN.



4. When frosting cupcakes, spread the specified amount of frosting on the top of the cupcake. Do not frost the sides.

ANGEL FOOD CAKE

(Cake Mix)

YIELD: 100 Portions (8 Pans)				EACH PORTION: 1 Slice
PAN SIZE: 16 by 4½ by 4⅛-inch Loaf-Type Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Angel Food Cake Mix	8 lb	....	....	1. Prepare mix according to instructions on container. 2. Pour 2 qt (about 1 lb 8 oz) batter evenly into each ungreased pan. 3. Bake according to instructions on container. Invert pans; cool at least 1 hour. 4. Frost if desired. Cut 13 slices per loaf.

APPLESAUCE CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 375°F. Oven

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
22.68	Flour, wheat, general purpose, sifted	3 lb 4 oz	3¼ qt	....	1. Sift together flour, baking powder, baking soda, cinnamon, cloves, salt, and sugar into mixer bowl.
.65	Baking powder	1½ oz	3⅔ tbsp	....	
.33	Baking soda	¾ oz	1⅔ tbsp	....	
.22	Cinnamon, ground	½ oz	2 tbsp	....	
.11	Cloves, ground	¼ oz	1 tbsp	....	
.11	Salt	¼ oz	1 tsp	....	
19.19	Sugar, granulated	2 lb 12 oz	1½ qt	....	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
10.47	Raisins, washed, drained	1 lb 8 oz .	4½ cups .	....	2. Add raisins, applesauce, and shortening to dry ingredients. Beat at low speed 1 minute, then at medium speed 2 minutes. Scrape down bowl.
23.56	Applesauce, canned	3 lb 6 oz .	1½ qt (½–No. 10 cn)	....	
10.47	Shortening	1 lb 8 oz .	3⅓ cups	....	
12.21	Eggs, whole	1 lb 12 oz	3½ cups (18 eggs)	....	3. Add eggs slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes. 4. Pour 1 gal (about 7 lb) batter into each greased and floured pan. 5. Bake 35 to 40 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.
100.00		14 lb 5¼ oz			

NOTE: 1. In Step 2, instant applesauce may be used. Mix 11 oz (½–No. 2½ cn) canned instant applesauce with 1½ qt cold water; allow to stand 10 minutes before using.

2. Other pan sizes may be used. See Recipe Card G–G–4.

APPLESAUCE CAKE

(Cake Mix)

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Yellow	10 lb	2–No. 10 cn		1. Combine Cake Mix, cinnamon, cloves, baking soda, salad oil, and water in mixer bowl. Beat at medium speed 3 minutes. Scrape down bowl.
Cinnamon, ground		2 tbsp		
Cloves, ground		1 tbsp		
Baking soda		1⅔ tbsp		
Salad oil		1 cup		
Water		1¼ qt		
Applesauce, canned	3 lb 6 oz	1½ qt (½–No. 10 cn)		2. Add applesauce; beat at low speed 3 minutes. Scrape down bowl once during beating.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Raisins, washed, drained	1 lb 8 oz .	4½ cups .	. . . .	3. Fold raisins into batter. 4. Pour 1 gal (about 7 lb 3 oz) batter into each greased and floured pan. 5. Bake 35 to 40 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

NOTE: 1. In Step 2, instant applesauce may be used. Mix 11 oz (½–No. 2½ cn) canned instant applesauce with 1½ qt cold water; allow to stand 10 minutes before using.

2. Other pan sizes may be used. See Recipe Card G–G–4.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 4

PUMPKIN CAKE

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26–inch Sheet Pan TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
13.75	Flour, wheat, general purpose, sifted	2 lb 8 oz	2½ qt		1. Cream flour and shortening in mixer bowl at medium speed 5 minutes.
8.59	Shortening	1 lb 9 oz	3½ cups		
20.62	Sugar, granulated	3 lb 12 oz	2¼ qt		2. Sift together sugar, flour, baking soda, baking powder, cinnamon, ginger, and salt; blend thoroughly.
6.88	Flour, wheat, general purpose, sifted	1 lb 4 oz	1¼ qt		
.34	Baking soda	1 oz	2⅓ tbsp		

(OVER)

READEX FICHE

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.86	Baking powder	2½ oz	5⅔ tbsp		
.17	Cinnamon, ground	½ oz	2 tbsp		
.09	Ginger, ground	¼ oz	1 tbsp		
.59	Salt	1¾ oz	2⅔ tbsp		
20.62	Buttermilk	3 lb 12 oz	1¾ qt		3. Add dry ingredients and buttermilk to creamed mixture. Mix at medium speed 5 minutes.
17.87	Pumpkin, canned	3 lb 4 oz	1½ qt (1¾–No. 2½ cn)		4. Combine pumpkin and eggs; add to batter; mix at medium speed 4 minutes.
9.62	Eggs, whole	1 lb 12 oz	3½ cups (18 eggs)		5. Pour 1 gal (about 9 lb) batter into each greased and floured pan.
100.00		18 lb 3 oz			6. Bake 20 to 25 minutes or until done. 7. Cool; frost if desired. Cut 6 by 9.

NOTE: 1. In Step 3, 2⅓ tbsp vinegar and 1¾ qt milk may be substituted for buttermilk.
2. Other pan sizes may be used. See Recipe Card G–G–4.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 5

BANANA CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
22.07	Flour, wheat, general purpose, sifted	3 lb 4 oz	3¼ qt		1. Sift together flour, baking powder, baking soda, salt, and milk. Set aside for use in Step 4.
.85	Baking powder	2 oz	4⅔ tbsp		
.14	Baking soda	⅓ oz	2¼ tsp		
.14	Salt	⅓ oz	2¼ tsp		
.64	Milk, nonfat, dry	1½ oz	4⅔ tbsp		
25.46	Bananas, fresh, peeled	3 lb 12 oz	12 to 15 bananas		2. Beat bananas in mixer bowl at high speed until smooth.
22.06	Sugar, granulated	3 lb 4 oz	7½ cups		3. Add sugar and shortening; beat at medium speed until light and fluffy.
11.88	Shortening	1 lb 12 oz	1 qt		

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					4. Add dry ingredients gradually while beating at low speed; continue to beat at low speed 1 minute or until blended. Scrape down bowl; beat at low speed 2 minutes.
10.18	Eggs, whole	1 lb 8 oz	3 cups (15 eggs)		5. Combine eggs, water, and vanilla; add slowly to mixture; beat at low speed until blended. Beat at medium speed 3 minutes.
5.94	Water	14 oz	1¾ cups		
.64	Vanilla	1½ oz	3 tbsp		6. Pour 1 gal (about 7 lb 3 oz) batter into each greased and floured pan.
100.00		14 lb 11⅔ oz			7. Bake 25 minutes or until done. 8. Cool; frost if desired. Cut 6 by 9.

NOTE: 1. In Step 2, 5 lb 12 oz bananas A.P. will yield 3 lb 12 oz peeled bananas. Bananas must be fully ripened.

2. Other pan sizes may be used. See Recipe Card G–G–4.

BANANA CAKE

(Cake Mix)

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, fresh, peeled	3 lb 12 oz	12 to 15 bananas	....	1. Beat bananas in mixer bowl at high speed until smooth.
Cake Mix, Yellow .	10 lb	2–No. 10 cn	....	2. Add Cake Mix, salad oil, and water to bananas. Beat at low speed 3 minutes. Scrape down bowl.
Salad oil	....	1 cup	....	
Water	....	2 cups ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water	. . . .	2 cups . . .	. . . .	3. Add water; beat at low speed 3 minutes. Scrape down bowl once during beating. 4. Pour 4¼ qt (about 8 lb 4 oz) batter into each greased and floured pan. 5. Bake 30 to 35 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

NOTE: 1. In Step 1, 5 lb 8 oz bananas A.P. will yield 3 lb 12 oz bananas. Bananas must be fully ripened.

2. Other pan sizes may be used. See Recipe Card G–G–4.

VARIATION

1. BANANA CAKE (BANANA CAKE MIX): Omit Steps 1 through 5. Use 10 lb or 2–5 lb pg Banana Cake Mix. Prepare according to instructions on container. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Step 6.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 7

BROWN SUGAR CAKE

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 375°F. Oven

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
25.44	Flour, wheat, general purpose, sifted	4 lb	1 gal		1. Sift together flour, salt, baking powder, and milk; set aside for use in Step 3.
.60	Salt	1½ oz	2⅓ tbsp		
1.20	Baking powder	3 oz	6⅔ tbsp		
2.39	Milk, nonfat, dry	6 oz	1¼ cups		
25.44	Sugar, brown, packed	4 lb	2¾ qt		2. Blend brown sugar, water, vanilla, and maple flavoring in mixer bowl at low speed until smooth.
6.36	Water	1 lb	2 cups		
.40	Vanilla	1 oz	2 tbsp		
.40	Maple flavoring	1 oz	2 tbsp		

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.93	Shortening	1 lb 14 oz	4¼ cups .	....	3. Add dry ingredients, shortening, and water to sugar mixture. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
8.35	Water	1 lb 5 oz .	2⅔ cups	....	
12.72	Eggs, whole	2 lb	1 qt (20 eggs)	....	4. Combine eggs and water; add slowly to mixture, while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
4.77	Water	12 oz	1½ cups .	....	
100.00		15 lb 11½ oz			5. Pour 1 gal (about 7 lb 10 oz) batter into each greased and floured pan. 6. Bake 30 to 35 minutes or until done. 7. Cool; frost if desired. Cut 6 by 9.

NOTE: Other pan sizes may be used. See Recipe Card G-G-4.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 11

EASY CHOCOLATE CAKE

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
26.62	Flour, wheat, general purpose, sifted	4 lb 8 oz	4½ qt		1. Sift together flour, sugar, cocoa, baking soda, and salt into mixer bowl.
26.62	Sugar, granulated	4 lb 8 oz	2½ qt		
2.59	Cocoa	7 oz	1¾ cups		
.74	Baking soda	2 oz	4⅔ tbsp		
.37	Salt	1 oz	1⅔ tbsp		

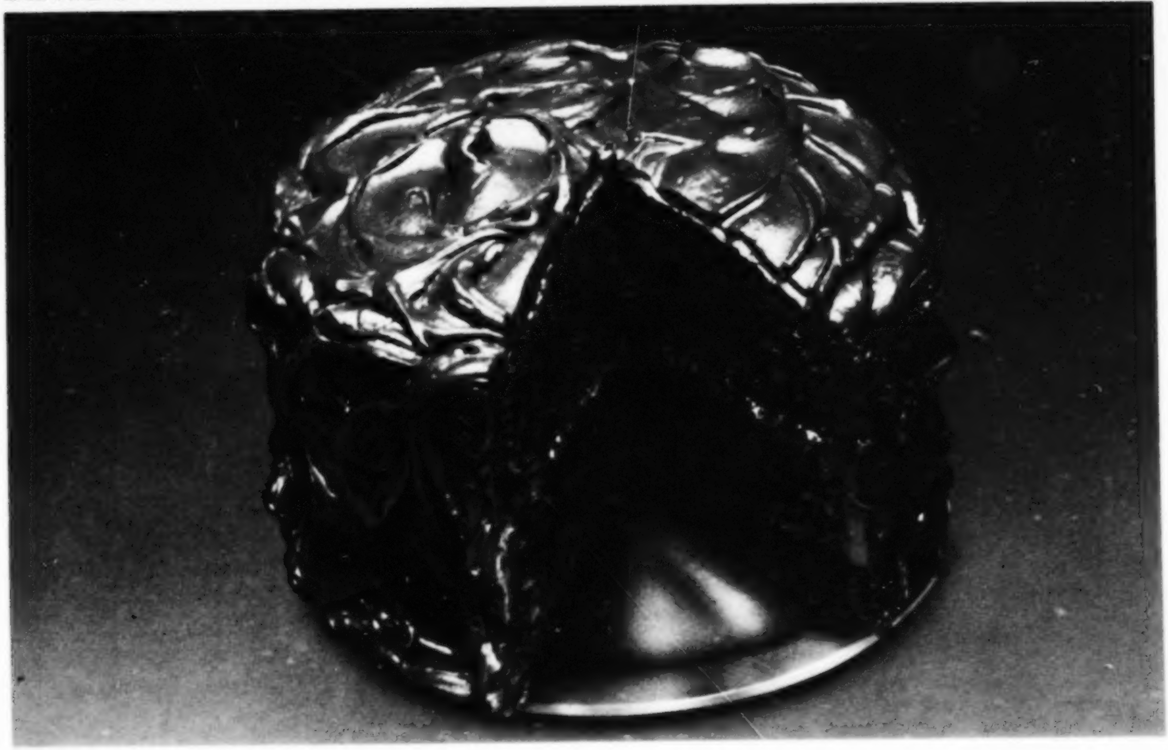
(OVER)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.09	Salad oil	1 lb 14 oz	3¾ cups .	....	2. Add salad oil, vinegar, and vanilla to dry ingredients while mixing at low speed.
1.85	Vinegar	5 oz	⅔ cup ..	....	
.55	Vanilla	1½ oz ...	3 tbsp ...	....	
29.57	Water, cold	5 lb	2½ qt ...	....	3. Pour water over all ingredients in bowl.
100.00		16 lb 14½ oz			4. Mix at low speed until all ingredients are blended. 5. Pour 3¾ qt (about 8 lb 7 oz) batter into each greased pan. 6. Bake about 35 minutes or until done. 7. Cool; frost if desired. Cut 6 by 9.

NOTE 1. This recipe is recommended for use aboard small craft where preparation facilities are limited.

2. Other pan sizes may be used. See Recipe Card G-G-4.

DEVIL'S FOOD CAKE G. DESSERTS (CAKES, FILLINGS AND FROSTINGS) No. 12(1)



G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 12(2)

DEVIL'S FOOD CAKE

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26–inch Sheet Pan TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
14.87	Flour, wheat, general purpose, sifted	2 lb 8 oz	2½ qt		1. Sift together flour, sugar, salt, baking soda, cocoa, and milk into mixer bowl.
26.77	Sugar, granulated	4 lb 8 oz	2½ qt		
.56	Salt	1½ oz	2⅓ tbsp		
.56	Baking soda	1½ oz	3⅓ tbsp		
7.44	Cocoa	1 lb 4 oz	4½ cups		
2.97	Milk, nonfat, dry	8 oz	1¾ cups		

(OVER)

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
10.78	Shortening	1 lb 13 oz	1 qt		2. Add shortening and water to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
14.87	Water	2 lb 8 oz	1¼ qt		
13.38	Eggs, whole	2 lb 8 oz	1¼ qt (24 eggs)		3. Combine eggs, water, and vanilla; add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
7.43	Water	1 lb 4 oz	2½ cups		
.37	Vanilla	1 oz	2 tbsp		
100.00		17 lb 1 oz			4. Pour 4¼ qt (about 8 lb 8 oz) batter into each greased and floured pan. 5. Bake 30 to 35 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

(CONTINUED)

DEVIL'S FOOD CAKE

NOTE: 1. Dehydrated egg mix may be substituted for whole eggs. In Step 1, sift 12 oz (3 cups) canned, dehydrated egg mix with dry ingredients. See Recipe Card A-8. In Step 3, increase water to 3 lb 2 oz (6¼ cups).

2. Other pan sizes may be used. See Recipe Card G-G-4.

VARIATION

1. DEVIL'S FOOD CAKE (CAKE MIX): Omit Steps 1 through 5. Prepare 10 lb or 2-No. 10 cn Devil's Food Cake Mix according to instructions on container. See Recipe Card G-G-3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Step 6.

LIGHT FRUITCAKE

YIELD: 100 Portions (4 Pans)	**EACH PORTION**: 1 Slice
PAN SIZE: 16 by 4½ by 4⅛-inch Loaf-Type Pan	**TEMPERATURE**: 300°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
6.14	Fruit, candied, cherries, chopped	1 lb	2¼ cups .	....	1. Combine fruits and nuts; set aside for use in Step 5.
30.70	Fruit, candied, mixed	5 lb	2½ qt ...	....	
6.14	Walnuts, English, chopped	1 lb	1 qt	....	
6.14	Pecan, pieces ..	1 lb	1 qt	....	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.68	Flour, wheat, general purpose, sifted	1 lb 4 oz	1¼ qt		2. Sift together flour, sugar, salt, and mace into mixer bowl.
7.68	Sugar, granulated	1 lb 4 oz	2¾ cups		
.19	Salt	½ oz	2¼ tsp		
.03	Mace, ground	1/12 oz	1 tsp		
6.14	Shortening	1 lb	2¼ cups		3. Add shortening, water, and vanilla to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 1 minute. Scrape down bowl.
4.60	Water	12 oz	1½ cups		
.77	Vanilla	2 oz	¼ cup		
6.14	Eggs, whole	1 lb	2 cups (10 eggs)		4. Add eggs slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.

(CONTINUED)

LIGHT FRUITCAKE

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
17.65	Raisins, washed, drained	2 lb 14 oz	2¼ qt . . .	. . . .	5. Add fruit-nut mixture and raisins to batter; mix at low speed only until blended.
00.00		16 lb 4½ oz			6. Pour 1½ qt (about 4 lb) batter into each well-greased, paper-lined pan. 7. Bake 2 to 2½ hours or until done. 8. Cool; remove paper; cut 25 slices (about ⅝-inch thick) per loaf.

VARIATION

. DARK FRUITCAKE: Follow Step 1. In Step 2 omit sugar and salt. Sift ¼ oz (1 tbsp) ground cinnamon, 1 tsp ground cloves, and 1 tsp ground nutmeg with the flour and mace. Add 1 lb 4 oz (3 cups) brown sugar to the sifted mixture. Follow Steps 3 through 8.

FRUIT SHORTCAKE

(Biscuit Base)

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Biscuit, Fruit, and Topping

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 450°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
47.66	Flour, wheat, general purpose, sifted	7 lb	1¾ gal . .	....	1. Sift together flour, baking powder, salt, sugar, and milk into mixer bowl.
2.98	Baking powder .	7 oz	1 cup ...	....	
.44	Salt	1 oz	1⅔ tbsp	....	
3.40	Sugar, granulated	8 oz	1 cup ...	....	
2.98	Milk, nonfat, dry	7 oz	1½ cups .	....	
11.91	Shortening	1 lb 12 oz	1 qt	....	2. Add shortening to dry ingredients; blend at low speed until mixture resembles coarse crumbs.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
27.23	Water	4 lb	2 qt	....	3. Add water; mix at low speed only enough to combine liquid and dry ingredients. 4. Place dough on lightly floured board; fold over 2 or 3 times and press down. Roll dough in rectangular sheet 3/8-inch thick.
3.40	Butter or margarine, melted	8 oz	1 cup ...	....	5. Brush one half of dough with butter or margarine. Cut dough in half; cover other half. Cut with 2½-inch biscuit cutter. 6. Place biscuits on sheet pan. Brush top of biscuits with remaining butter or margarine. 7. Bake 15 minutes or until done.
100.00		14 lb 11 oz			

(CONTINUED)

FRUIT SHORTCAKE

(Biscuit Base)

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					8. Split baked biscuits while still hot. Cool thoroughly.
	Fruit, frozen or fresh	25 lb	. . . .	. . . .	9. Just before serving, place ¼ cup (2 oz) fruit on bottom half of biscuit, top with other half and another ¼ cup (2 oz) fruit.

NOTE: Top each portion with Whipped Cream (Recipe No. K-15) or Whipped Topping (Recipe No. K-16).

(OVER)

VARIATIONS

1. FRUIT SHORTCAKE (BISCUIT MIX): Omit Steps 1 through 3. Combine 10 lb or 2¼–No. 10 cn Biscuit Mix with 1 lb (2½ cups) sugar. Mix according to instructions on container. Follow Steps 4 through 9. See NOTE for Topping.
2. FRUIT SHORTCAKE (CAKE BASE): Omit Steps 1 through 9. Prepare White Cake (Recipe No. G–30 or G–31) or Yellow Cake (Recipe No. G–32 or G–33). When cakes are cool, cut 6 by 9. Top individual pieces of cake with 4 oz (½ cup) fruit. See NOTE for Topping.
3. FRUIT SHORTCAKE (CAKE MIX): Omit Steps 1 through 9. Use 10 lb or 2–No. 10 cn Gingerbread, White Cake, or Yellow Cake Mix. Prepare according to instructions on container. See Recipe Card G-G-3, Guidelines for Using Cake Mixes, for more detailed instructions. When cakes are cool, cut 6 by 9. Top individual pieces of cake with 4 oz (½ cup) fruit. See NOTE for Topping.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 17(1)

GINGERBREAD

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
26.18	Flour, wheat, general purpose, sifted	4 lb	1 gal		1. Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, and ginger into mixer bowl.
19.63	Sugar, granulated	3 lb	6¾ cups		
.41	Salt	1 oz	1⅔ tbsp		
.41	Baking powder	1 oz	2⅓ tbsp		
.41	Baking soda	1 oz	2⅔ tbsp		
.20	Cinnamon, ground	½ oz	2 tbsp		
.41	Ginger, ground	1 oz	¼ cup		

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
8.18 19.63 8.18	Shortening ..... Molasses .... Eggs, whole	1 lb 4 oz . 3 lb ..... 1 lb 4 oz .	3 cups ... 1 qt ..... 2½ cups (12 eggs)	....	2. Add shortening, molasses, and eggs to dry ingredients. Beat at low speed for 1 minute until blended; continue beating at medium speed for 2 minutes. Scrape down bowl.
16.36	Water, hot	2 lb 8 oz .	1¼ qt ...	....	3. Add water to mixture; mix at low speed only until batter is smooth.
100.00		15 lb 4½ oz			4. Pour 3½ qt (about 7 lb 6 oz) batter into each greased and floured pan. 5. Bake 30 to 35 minutes or until done. 6. Cut 6 by 9.

NOTE: 1. Serve gingerbread warm, if possible.
2. Other pan sizes may be used. See Recipe Card G-G-4.
3. If desired, top each portion with ¼ cup Whipped Topping (Recipe No. K-16) or 3 tbsp Lemon Sauce (Recipe No. K-9), or dust with powdered sugar.

(CONTINUED)

GINGERBREAD

VARIATION

1. GINGERBREAD (GINGERBREAD CAKE MIX): Omit all ingredients. Use 15 lb or 3–No. 10 cn Gingerbread Cake Mix. Prepare according to instructions on container. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Step 6.

JELLY ROLL

YIELD: 100 Portions (4 Pans) EACH PORTION: 1 Slice

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
27.59	Flour, wheat, general purpose, sifted	2 lb 12 oz	2¾ qt . . .	. . . .	1. Sift together flour, baking powder, and salt. Set aside for use in Step 4.
.63	Baking powder .	1 oz	2⅓ tbsp	. . . .	
.31	Salt	½ oz	2⅓ tbsp	. . . .	
30.09	Eggs, whole, beaten (room temperature)	3 lb	1½ qt (30 eggs)	. . . .	2. Combine eggs and sugar in mixer bowl. Using whip, beat at high speed 10 minutes or until mixture is light and fluffy, lemon colored, and thick enough to hold a crease.
30.09	Sugar, granulated	3 lb	6¾ cups .	. . . .	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
10.03	Water, warm (100°F.)	1 lb	2 cups . . .	. . . .	3. Combine water and vanilla; add slowly to egg mixture while beating at low speed. Do not overmix.
1.26	Vanilla	2 oz	¼ cup . . .	. . . .	
100.00		9 lb 15½ oz			4. Add dry ingredients gradually to egg mixture while beating at low speed; beat only until ingredients are blended. 5. Pour 2¼ qt (about 2 lb 8 oz) batter into each lightly greased, paper-lined pan.
					6. Cakes should be put into oven at 5 minute intervals to allow time to roll each cake while hot. Bake 9 to 10 minutes or until done.

(CONTINUED)

JELLY ROLL

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
....	Sugar, powdered, sifted	12 oz	3 cups ...	....	7. Prepare work table for rolling jelly roll while cake is baking. Place 4 sheets of paper, slightly larger than sheet pan, horizontally on the work table; sprinkle generously with powdered sugar.
....	Jelly	7 lb 7½ oz	3 qt (3½–No. 2½ cn)	....	8. Turn baked cake upside down immediately onto paper covered with powdered sugar. Remove paper liner as quickly as possible. Be careful not to tear cake. Spread 3 cups jelly evenly on each cake.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					9. While cake is still hot, roll tightly, using paper to assist in shaping and molding an even roll. Cool. 10. When ready to serve, remove paper; sprinkle with powdered sugar. Cut 25 slices (about 1-inch thick) per roll.

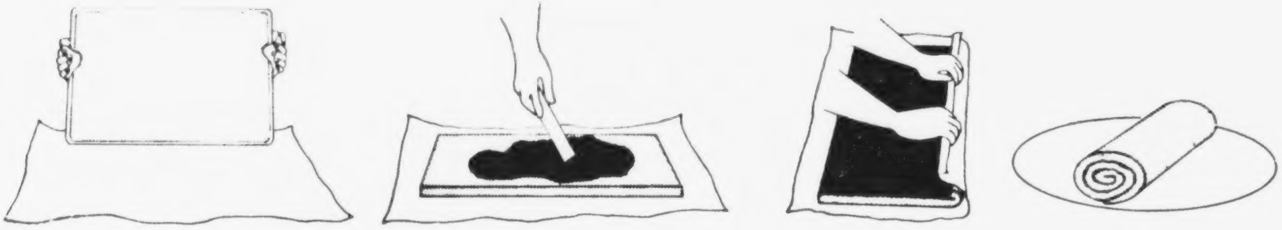


Figure 21

(CONTINUED)

JELLY ROLL

VARIATIONS

1. CHOCOLATE CREAM-FILLED CAKE ROLL: Follow Steps 1 through 7. Prepare 1¼ recipe Chocolate Cream Filling (Recipe No. G-38-2 or G-38-3). In Step 8, omit jelly; spread 2¼ cups filling per cake. Follow Step 9. Refrigerate. Follow Step 10.
2. CHOCOLATE NUT CREAM-FILLED CAKE ROLL: Follow Steps 1 through 7. Prepare 1¼ recipe Chocolate Cream Filling (Recipe No. G-38-2 or G-38-3). In Step 8, omit jelly; spread 2¼ cups filling per cake. Use 1 lb (1 qt) chopped, unsalted nuts; sprinkle 1 cup over filling on each cake. Follow Step 9. Refrigerate. Follow Step 10.
3. VANILLA CREAM-FILLED CAKE ROLL: Follow Steps 1 through 7. Prepare 1¼ recipe Vanilla Cream Filling (Recipe No. G-38 or G-38-6). In Step 8, omit jelly; spread 2¼ cups filling per cake. Follow Step 9. Refrigerate. Follow Step 10.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 19

MINCEMEAT POUND CAKE

(Poncho)

YIELD: 100 Portions (4 Pans) EACH PORTION: 1 Slice

PAN SIZE: 16 by 4½ by 4⅛-inch Loaf Type Pan TEMPERATURE: 325°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
6.84	Shortening	1 lb 3 oz	2⅔ cups		1. Cream shortening, brown sugar, baking soda, and salt in mixer bowl at medium speed about 3 minutes or until light and fluffy.
12.96	Sugar, brown	2 lb 4 oz	1½ qt		
.63	Baking soda	1¾ oz	3⅔ tbsp		
.36	Salt	1 oz	1⅔ tbsp		
23.04	Flour, wheat, general purpose, sifted	4 lb	1 gal		2. Add flour and water alternately to creamed mixture; blend well after each addition.
5.76	Water	1 lb	2 cups		

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
50.41	Mincemeat, canned	8 lb 12 oz	3½ qt (1⅛–No. 10 cn)	....	3. Add mincemeat to mixture while beating at low speed; blend well. DO NOT OVERMIX.
100.00		17 lb 5¾ oz			4. Pour 2 qt (about 4 lb 3 oz) batter into each greased and floured pan. 5. Bake 1 hour 30 minutes or until done. 6. Cool. Cut 25 slices (about ⅝-inch thick) per loaf.

PEANUT BUTTER CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
19.40	Flour, wheat, general purpose, sifted	3 lb	3 qt	....	1. Sift together flour, baking powder, salt, and milk. Set aside for use in Step 5.
.71	Baking powder .	1¾ oz ...	¼ cup ...	....	
.27	Salt	⅔ oz ...	1 tbsp ...	....	
1.62	Milk, nonfat, dry	[illegible] oz	1 cup ...	....	
8.08	Shortening	1 lb 4 oz .	3 cups ...	....	2. Cream shortening and brown sugar at medium speed in mixer bowl until smooth.
21.83	Sugar, brown ..	3 lb 6 oz .	2¼ qt ...	....	
19.40	Peanut butter ..	3 lb	5¼ cups .	....	3. Add peanut butter; blend at medium speed until creamy.

(OVER)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
12.93	Eggs, whole	2 lb	1 qt (20 eggs)	....	4. Combine eggs and vanilla; add to creamed mixture; beat at medium speed for 3 minutes.
1.21	Vanilla	3 oz	6 tbsp ...	....	
14.55	Water	2 lb 4 oz .	4½ cups .	....	5. Add dry ingredients and water alternately to peanut butter mixture; blend well after each addition. 6. Pour 1 gal (about 7 lb) batter into each greased and floured pan. 7. Bake 30 minutes or until done. 8. Cool; frost if desired. Cut 6 by 9.
100.00		15 lb 7½ oz			

NOTE: Other pan sizes may be used. See Recipe Card G-G-4.

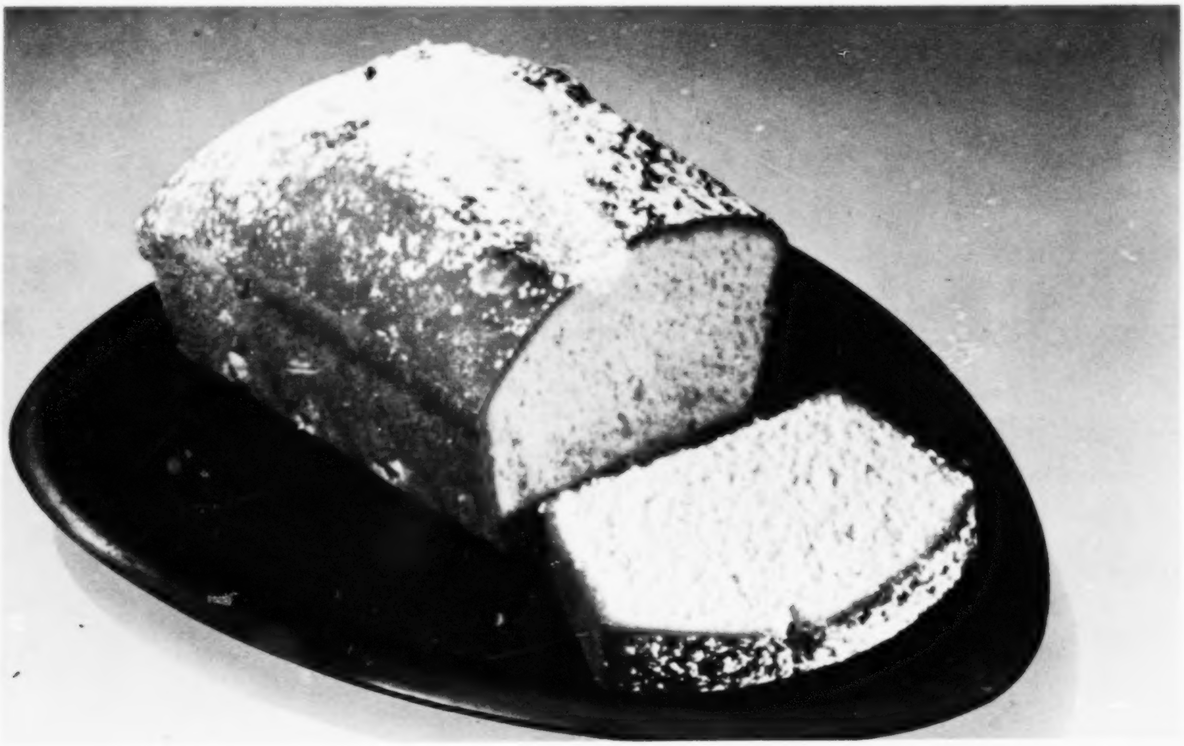
(CONTINUED)

PEANUT BUTTER CAKE

VARIATIONS

1. **PEANUT BUTTER CAKE (CAKE MIX):** Omit Steps 1 through 5. Prepare 10 lb or 2–No. 10 cn Yellow Cake Mix according to instructions on container. Add 2½ lb (4½ cups) peanut butter with second addition of water. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for detailed instructions. Follow Steps 6 through 8.
2. **PEANUT BUTTER CRUNCH CAKE (CAKE MIX):** Omit Steps 1 through 8. Prepare 10 lb or 2–No. 10 cn Yellow Cake Mix according to instructions on container. Place 3 qt (about 5 lb) batter into each greased and floured pan. Reserve remaining batter. Combine 12 oz (3 cups) flour, wheat, general purpose, sifted, 2 lb (4½ cups) granulated sugar, 1 lb 12 oz (3 cups) peanut butter and 5 oz (10 tbsp) softened butter or margarine. Mix at low speed until well blended. Dot an equal quantity of peanut butter mixture evenly over batter in each pan. Spread remaining batter 1½ qt (about 2 lb 8 oz) evenly over peanut butter mixture in each pan. Bake 40 to 45 minutes. Cool. Cut 6 by 9.

POUND CAKE



G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 23(1)

PRUNE CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
28.70	Prunes, cooked	4 lb	2 qt		1. Drain prunes; reserve juice for use in Step 5. Remove pits and finely chop prunes; set aside for use in Step 6.
8.97	Shortening	1 lb 4 oz	3 cups		2. Cream shortening in mixer bowl at medium speed until light and fluffy; add sugars; beat at medium speed 5 minutes.
8.97	Sugar, granulated	1 lb 4 oz	2¾ cups		
7.18	Sugar, brown	1 lb	2¾ cups		
8.97	Eggs, whole	1 lb 4 oz	2½ cups (12 eggs)		3. Add eggs; beat at high speed 1 minute.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
21.53	Flour, wheat, general purpose, sifted	3 lb	3 qt		4. Sift together flour, salt, baking powder, cinnamon, and cloves.
.45	Salt	1 oz	1⅔ tbsp		
.67	Baking powder	1½ oz	3⅔ tbsp		
.16	Cinnamon, ground	⅜ oz	2⅔ tbsp		
.05	Cloves, ground	⅛ oz	1½ tsp		
14.35	Reserved juice and water	2 lb	1 qt		5. Add dry ingredients and reserved juice and water to mixture alternately in two portions. Mix at medium speed until blended, about 1 minute after each addition. 6. Add chopped prunes; beat at medium speed 30 seconds.
100.00		13 lb 15 oz			

(CONTINUED)

PRUNE CAKE

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					7. Pour 4¼ qt (about 6 lb 15 oz) batter into each greased and floured pan. 8. Bake about 30 minutes or until done. 9. Cool; frost if desired. Cut 6 by 9.

NOTE: 1. In Step 1, for prunes and prune juice, use 4 lb 15 oz (⅔–No. 10 cn) canned, whole unpitted prunes or 3 lb 4 oz dried prunes. To prepare dried prunes, cover prunes with water, bring to a boil, simmer 3 minutes. Let cool.

2. Other pan sizes may be used. See Recipe Card G–G–4.

VARIATION

1. PRUNE CAKE (CAKE MIX): Follow Step 1. Omit Steps 2 through 5. Use 10 lb or 2–No. 10 cn Yellow Cake Mix. Add 1⅔ tbsp ground cinnamon and 1½ tsp ground cloves; mix until blended. Prepare according to instructions on container using prune juice as part of water. Follow Steps 6 through 9.

RAISIN NUT CAKE

G. DESSERT (CAKES, FILLINGS, AND FROSTINGS) No. 24(2)

RAISIN NUT CAKE

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 350°F. Oven

PERCENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
26.09	Sugar, granulated	4 lb 12 oz	10½ cups	....	1. Blend sugar and eggs in mixer bowl at low speed 3 minutes. DO NOT whip air into mixture.
8.93	Eggs, whole	1 lb 10 oz	3¼ cups (16 eggs)	....	
17.85	Salad oil	3 lb 4 oz .	6½ cups .	....	2. Add salad oil; mix at low speed 3 minutes.
24.72	Flour, wheat, general purpose, sifted	4 lb 8 oz .	4½ qt ...	....	3. Add flour, salt, baking powder, and cinnamon; mix at low speed 3 minutes.

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.17	Salt	½ oz	2 tsp	. . . .	
.69	Baking powder .	2 oz	4⅔ tbsp	. . . .	
.26	Cinnamon, ground	¾ oz	3 tbsp . . .	. . . .	
12.36	Carrots, canned, drained, minced	2 lb 4 oz .	6½ cups (½–No. 10 cn)	. . . .	4. Fold carrots, raisins, and nuts into batter. 5. Pour 1 gal (about 9 lb 2 oz) batter into each lightly greased pan.
4.12	Raisins, washed, drained	12 oz	2¼ cups .	. . . .	6. Bake 30 minutes or until done.
4.81	Nuts, unsalted, chopped	14 oz	3½ cups .	. . . .	7. Cool; frost if desired. Cut 6 by 9.
100.00		18 lb 3¼ oz			

NOTE: 1. In Step 4, 3–No. 303 cn canned, drained carrots or cooked, fresh carrots (2 lb 12 oz A.P.) may be used.
2. Other pan sizes may be used. See Recipe Card G–G–4.

SPICE CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
25.57	Flour, wheat, general purpose, sifted	4 lb	4 qt	....	1. Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, cloves, allspice, and milk into mixer bowl.
22.37	Sugar, granulated	3 lb 8 oz .	2 qt	....	
.60	Salt	1½ oz ...	2⅓ tbsp	....	
1.00	Baking powder .	2½ oz ...	5⅔ tbsp	....	
.20	Baking soda ...	½ oz	3¼ tsp ..	....	
.40	Cinnamon, ground	1 oz	4 tbsp ...	....	
.20	Cloves, ground .	½ oz	2 tbsp ...	....	
.10	Allspice, ground	¼ oz	1 tbsp ...	....	
2.40	Milk, nonfat, dry	6 oz	1¼ cups .	....	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.99 14.78	Shortening ..... Water	1 lb 14 oz 2 lb 5 oz .	4¼ cups . 4⅔ cups	....	2. Add shortening and water to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
12.79	Eggs, whole	2 lb	1 qt (20 eggs)	....	3. Combine eggs, molasses, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
3.60	Molasses	9 oz	¾ cup ...	....	
3.20	Water	8 oz	1 cup ...	....	
.80	Vanilla	2 oz	¼ cup ...	....	4. Pour 1 gal (about 7 lb 10 oz) batter into each greased and floured pan.
100.00		15 lb 10¼ oz			5. Bake 30 to 35 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

(CONTINUED)

SPICE CAKE

NOTE: Other pan sizes may be used. See Recipe Card G–G–4.

VARIATIONS

1. MINCENUT CAKE (YELLOW CAKE MIX): Omit Steps 1 through 5. Use 10 lb or 2–No. 10 cn Yellow Cake Mix. Add 1 oz (¼ cup) ground cinnamon, ½ oz (2 tbsp) ground cloves, and ¼ oz (1 tbsp) ground allspice. Proceed with preparation according to instructions on container, using 2 qt water. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for more detailed instructions. Fold 5 lb (2 qt—⅔–No. 10 cn) canned mincemeat and 12 oz (3 cups) chopped, unsalted nuts into batter. Follow Step 6.
2. SPICE CAKE (YELLOW CAKE MIX): Omit Steps 1 through 5. Use 10 lb or 2–No. 10 cn Yellow Cake Mix. Add 1 oz (¼ cup) ground cinnamon, ½ oz (2 tbsp) ground cloves, and ¼ oz (1 tbsp) ground allspice. Proceed with preparation according to instructions on container. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Step 6.

STRAWBERRY CAKE

(Cake Mix)

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Piece

PAN SIZE: 18 by 26–inch Sheet Pan TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Strawberries, frozen, sliced or whole	2 lb	1 qt	....	1. Thaw strawberries in refrigerator or at room temperature. Set aside for use in Step 4.
Cake Mix, White ..	10 lb	1½ gal (2–No. 10 cn)	....	2. Blend Cake Mix, contents of soda packet, and gelatin together in mixer bowl at low speed until blended.
Dessert powder, gelatin, strawberry	12 oz	1¾ cups (½–No. 2½ cn)	....	
Water	....	2 qt	....	3. Add strawberries and 1 qt water; mix at low speed for 3 minutes. Scrape down bowl.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				4. Add remaining water; mix at low speed for 3 minutes. Scrape down bowl once during mixing. 5. Pour 4½ qt (about 8 lb 6 oz) batter into each greased and floured pan. 6. Bake 30 to 35 minutes or until done. 7. Cool; frost if desired. Cut 6 by 9.

NOTE: Other pan sizes may be used. See Recipe Card G–G–4.

UPSIDE DOWN CAKE

F
F S

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 29(2)

UPSIDE DOWN CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fruit, canned	Variable	2-No. 10 cn		1. Drain fruit well. Set aside for use in Step 3.
Butter or margarine, melted	1 lb 8 oz	3 cups		2. Pour 1½ cups butter or margarine in each pan. Sprinkle 1 qt brown sugar evenly over the butter or margarine. 3. Arrange fruit evenly over mixture in each pan; set aside for use in Step 5.
Sugar, brown	3 lb	2 qt		
Yellow cake batter	11 lb 2 oz	5½ qt		4. Prepare three-fourths recipe for Yellow Cake (Recipe No. G-32 or G-33). 5. Pour 2¾ qt (about 5 lb 9 oz) batter evenly over fruit in each pan.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Bake 40 to 45 minutes or until done. 7. Turn cakes from pans while still hot. 8. Cut 6 by 9. Serve fruit side up.

NOTE: 1. Pans may be greased and lined with paper to facilitate removal of cake.
2. In Step 1, canned fruit halves, slices, or quarters may be used. If crushed pineapple is used, only 1–No. 10 cn is necessary.
3. If brown sugar is hard, combine sugar, butter or margarine, and 1 cup of the fruit juice; melt over low heat. Divide mixture evenly between pans and proceed with Step 3.
4. Other pan sizes may be used. See Recipe Card G–G–4.

VARIATION

1. UPSIDE DOWN CAKE (CAKE MIX): Follow Steps 1 through 3. In Step 4, prepare 7 lb 8 oz or 1½–No. 10 cn Yellow Cake Mix according to instructions on container. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Steps 5 through 8.

YELLOW CAKE

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 32(1)

CHEESE CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	2 lb	1 qt	....	1. Combine butter or margarine, crumbs, and sugar in mixer bowl. Blend thoroughly. 2. Measure 2¼ qt (about 2 lb 14 oz) crumb mixture into each pan. Press firmly against bottom and sides of pan. Bake crust 5 minutes. Cool; set aside for use in Step 8.
Cracker, graham, crumbs	3 lb	3 qt	....	
Sugar, granulated .	12 oz	1¾ cups .	....	
Cheese, cream, softened	10 lb	1¼ gal ..	....	3. Place cream cheese in mixer bowl. Whip at medium speed until fluffy.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	3 lb	6¾ cups		4. Combine sugar, flour, milk, and salt. Mix well. 5. Add to cream cheese; whip at low speed until blended.
Flour, wheat, general purpose, sifted	4 oz	1 cup		
Milk, nonfat, dry	1¾ oz	6 tbsp		
Salt		1 tsp		
Eggs, whole, slightly beaten	2 lb 8 oz	1¼ qt (24 eggs)		6. Add eggs; whip at medium speed until smooth.
Water		1½ cups		7. Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended. 8. Spread 4¼ qt (about 8 lb) cheese filling evenly over crust in each pan. 9. Bake 35 to 40 minutes or until filling is firm. 10. Refrigerate until ready to serve. 11. Cut 6 by 9.
Juice, lemon		¼ cup		
Juice, orange		¼ cup		
Vanilla		2 tbsp		
Orange rind, grated		2 tbsp		
Lemon rind, grated		4 tsp		

(CONTINUED)

CHEESE CAKE

NOTE:
1. In Step 1, grind graham crackers or crush on board with rolling pin.
2. In Step 7, 8 oz lemons A.P. (2 lemons) will yield ¼ cup juice and 4 tsp rind.
3. In Step 7, 8 oz oranges (1 orange) will yield ¼ cup juice and 2 tbsp rind.
4. Graham cracker crumbs may be used as a garnish.

VARIATIONS

1. CHEESE CAKE (CHEESE CAKE MIX): Follow Steps 1 and 2. Omit Steps 3 through 7. Reconstitute 11 lb 4 oz (4½ cups) nonfat dry milk in 5½ qt cold water. Add 8 lb or 2–4 lb bags Cheese Cake Mix. Blend at low speed 30 seconds. Scrape down bowl. Whip at medium speed 2 minutes. In Step 8, pour 1¼ gal filling into each crust. Omit Step 9. In Step 10, chill 1 hour or until ready to serve. Follow Step 11.
2. CHEESE CAKE PIE (CHEESE CAKE MIX): Omit Steps 1 through 7. Reconstitute 1 lb 4 oz (4½ cups) nonfat dry milk in 5½ qt cold water. Add 8 lb or 2–4 lb bags Cheese Cake Mix. Blend at low speed 30 seconds. Scrape down bowl. Whip at low speed 2 minutes. In Step 8, use thirteen 9–inch preformed graham cracker pie shells. Pour 3 cups cheese cake filling into each shell. Omit Step 9. In Step 10, chill 1 hour or until ready to serve. Cut 8 wedges per pie.
3. CHEESE CAKE WITH BLUEBERRY TOPPING (PIE FILLING, PREPARED): Follow Steps 1 through 9. Use 8 lb 12 oz (1¼–No. 10 cn) canned prepared blueberry pie filling. In Step 10, spread about 2 qt filling over each chilled cake. For cheese cake pie, spread about 1¼ cups filling over each pie.

(OVER)

4. CHEESE CAKE WITH CHERRY TOPPING (PIE FILLING, PREPARED): Follow Steps 1 through 9. Use 8 lb 12 oz (1¼-No. 10 cn) canned prepared cherry pie filling. In Step 10, spread about 2 qt filling over each chilled cake. For cheese cake pie, spread about 1¼ cups filling over each pie.
5. CHEESE CAKE WITH PEACH TOPPING (PIE FILLING, PREPARED): Follow Steps 1 through 9. Use 8 lb 12 oz (1¼-No. 10 cn) canned prepared peach pie filling. In Step 10, spread about 2 qt filling over each chilled cake. For cheese cake pie spread about 1¼ cups filling over each pie.
6. CHEESE CAKE WITH SOUR CREAM TOPPING: Follow Steps 1 through 9. Use 1½ qt sour cream; spread a thin layer (3 cups) over each baked cheese cake (12 oz (1¾ cups) granulated sugar may be added to sour cream). Bake 5 minutes in a 400°F. oven. Follow Steps 10 and 11. For cheese cake pie, spread about ¾ cup mixture over each pie.
7. CHEESE CAKE WITH STRAWBERRY TOPPING: Follow Steps 1 through 9. Use 9 lb canned frozen strawberries. Thaw and drain. Combine strawberry juice, 7½ oz (1½ cups) cornstarch, 12 oz (1¾ cups) granulated sugar, and ¼ tsp salt; stir until smooth. Cook at medium heat; stirring constantly until thick and clear. Remove from heat. Fold strawberries carefully into thickened mixture. In Step 10, spread about 2 qt mixture over each chilled cake. For cheese cake pie, spread about 1¼ cups mixture over each pie.

PAN COATING

(Dobie)

YIELD: 3 lb					
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
66.67	Shortening	2 lb	4½ cups .	....	1. Cream shortening and flour at medium speed in mixer bowl until smooth. Use this mixture to grease and flour pans.
33.33	Flour, wheat, general purpose, sifted	1 lb	1 qt	....	
100.00					

NOTE: In cold weather add 2 tbsp salad oil to the flour–shortening mixture to aid spreading.

PINEAPPLE FILLING

YIELD: 3¼ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, canned, crushed	6 lb 13 oz	3 qt (1–No. 10 cn)	....	1. Combine pineapple and butter or margarine. Heat to a boil. Remove from heat.
Butter or margarine, softened	2 oz	¼ cup ...	....	
Sugar, granulated .	12 oz	1¾ cups .	....	2. Combine sugar, starch, and salt in dry mixer bowl; mix at low speed until blended.
Starch, pregelatinized	4 oz	¾ cup (variable)	....	3. Add to pineapple mixture; stir until smooth.
Salt	....	½ tsp	....	4. Cool slightly before using.

(OVER)

NOTE: 1. This filling may be used for a variety of sweet dough products. See Recipe Card D–G–7, Guide for Sweet Dough Make–Up. In Step 1, if filling is to be cooked in sweet dough product, melt butter or margarine; combine with pineapple. Do not heat. Add remaining ingredients. Omit Step 4.

2. For cakes use 3 quarts per sheet cake or 2 cups per 9–inch layer cake.

VARIATION

1. PINEAPPLE FILLING (CORNSTARCH): In Step 1, add 12 oz (1¾ cups) sugar and ½ tsp salt to pineapple and butter or margarine. Omit Steps 2 and 3. Dissolve 4 oz (¾ cup) cornstarch in ¾ cup cool water; add to hot pineapple mixture while stirring; bring to a boil; cook until thick and clear. Follow Step 4.

VANILLA CREAM FILLING

YIELD: 1¾ Quarts (Filling for One 2-Layer Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water Milk, nonfat, dry Sugar, granulated Salt	 5 oz 4 oz 	5½ cups 1⅛ cups ½ cup ½ tsp		1. Reconstitute milk; add sugar and salt; heat to just below boiling. DO NOT BOIL.
Starch, corn Sugar, granulated Water	3 oz 6 oz 	9 tbsp ¾ cup ½ cup		2. Combine cornstarch, sugar, and water. Stir until smooth. Add to hot milk mixture; cook until thickened, stirring constantly, about 2 minutes.
Eggs, whole, slightly beaten	8 oz	1 cup (5 eggs)		3. Stir about 1 cup of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat.

(OVER)

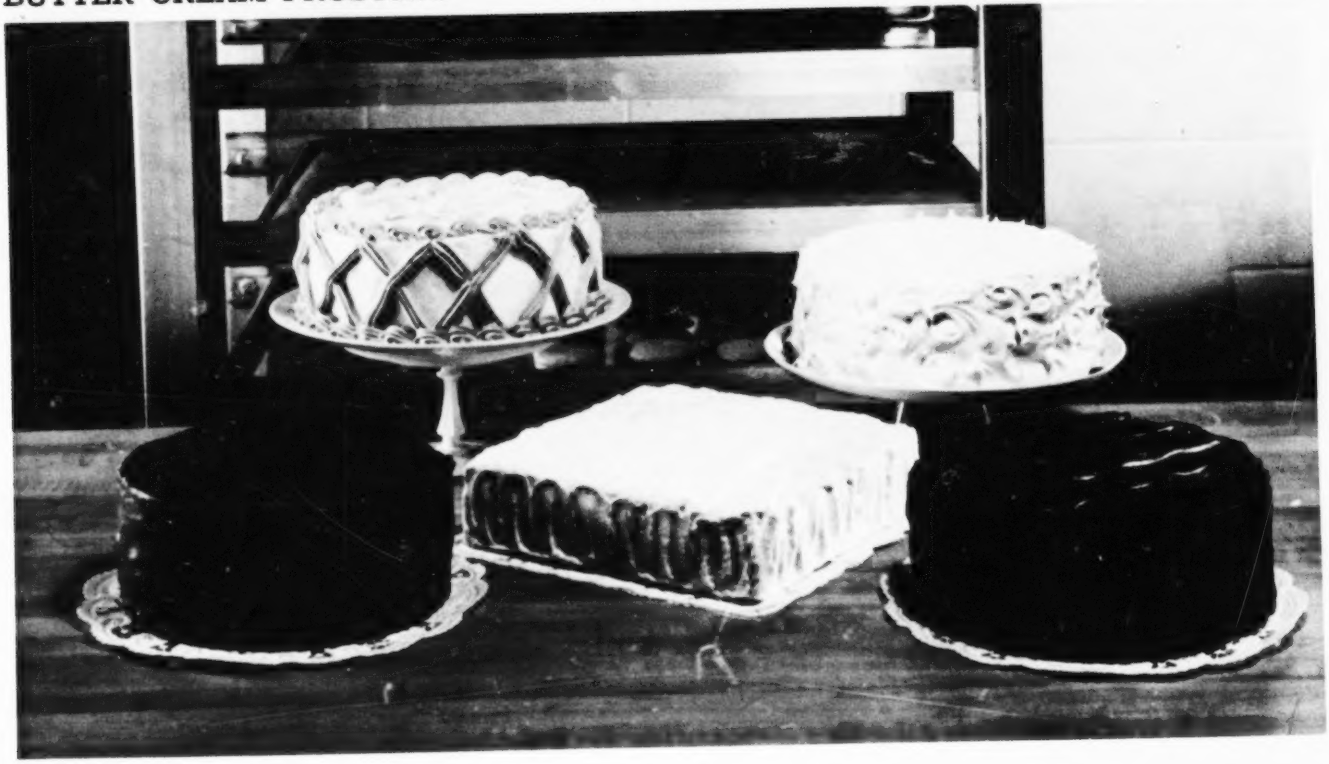
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	2½ oz . . .	5 tbsp . . .	. . . .	4. Add butter or margarine and vanilla; stir until well blended. Cool.
Vanilla	. . . .	1 tbsp . . .	. . . .	5. Spread on cake.

NOTE: For six 9–inch (2 layer) cakes: Spread about 1 cup (10 oz) filling per cake.

VARIATIONS

1. BANANA CREAM FILLING: Follow Steps 1 through 4. In Step 5, use 1 lb 12 oz bananas A.P. (5 bananas). Peel, slice, and add to filling just before spreading on cake to prevent discoloration.
2. CHOCOLATE CREAM FILLING: Follow Step 1. In Step 2, add 2 oz (½ cup) cocoa to ingredients. Follow Steps 3 through 5.
3. CHOCOLATE CREAM FILLING (DESSERT POWDER, PUDDING, CHOCOLATE, INSTANT): Omit Steps 1 through 4. Prepare 2 qt Chocolate Cream Pudding (Recipe No. J–21). Follow Step 5.
4. LEMON CREAM FILLING: In Step 1, decrease water to 4½ cups; increase sugar to 1 lb (2¼ cups). In Step 2, increase cornstarch to 4 oz (¾ cup). Follow Step 3. In Step 4, add 4 tbsp grated lemon rind and 1 cup lemon juice (6 lemons A.P.). Follow Step 5.
5. PINEAPPLE CREAM FILLING: Follow Steps 1 through 3. In Step 4, increase butter or margarine to 3 oz (6 tbsp); add 8 oz (1 cup) canned, crushed, drained pineapple. Follow Step 5.
6. VANILLA CREAM FILLING (DESSERT POWDER, PUDDING, VANILLA, INSTANT): Omit Steps 1 through 4. Prepare 2 qt Vanilla Cream Pudding (Recipe No. J–21). Follow Step 5.

BUTTER CREAM FROSTING



BROWN SUGAR FROSTING

YIELD: 2¼ Quarts (4½ Cups Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown ..... Butter or margarine Water	3 lb 6 oz . 8 oz	2¼ qt ... 1 cup .... 2 cups ...	....	1. Combine brown sugar, butter or margarine, and water. Heat to boiling; cook 1 minute. 2. Remove from heat; pour into mixer bowl.
Milk, nonfat, dry .. Sugar, powdered, sifted	2 oz ..... 2 lb	7 tbsp ... 2 qt	....	3. Sift together milk and powdered sugar; add slowly to cooked mixture while beating at low speed.
Vanilla	1 oz	2 tbsp ...	....	4. Add vanilla; mix at medium speed 5 minutes or until smooth and of spreading consistency. 5. Pour and spread immediately on cool cakes.

NOTE: 1. For six 9-inch (2 layer) cakes: Spread about 1¾ cups (1 lb) frosting on each cake.
2. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

CHOCOLATE COVER FROSTING

(For Boston Cream Pie)

YIELD: 2¼ Cups (⅓ Cup Per 9-inch Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, unsifted	1 lb	3½ cups		1. Sift together powdered sugar, cocoa, and salt into mixer bowl.
Cocoa	2 oz	½ cup		
Salt		⅛ tsp		
Butter or margarine	2⅔ oz	⅓ cup		2. Blend butter or margarine and vanilla into sugar mixture at low speed. Add enough water to obtain spreading consistency. Beat at medium speed about 3 minutes or until smooth.
Vanilla		1 tsp		
Water, boiling		½ cup (variable)		3. Spread immediately on cool cakes.

NOTE: This frosting may also be used on Doughnuts (Recipe No. D-18), Cream Puffs and Eclairs (Recipe No. J-26), and Brownies (Recipe No. H-2).

CHOCOLATE FUDGE FROSTING

YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, softened	12 oz	1½ cups		1. Combine butter or margarine, powdered sugar, salt, cocoa, and vanilla in mixer bowl.
Sugar, powdered, sifted	4 lb 8 oz.	4½ qt		
Salt		1 tsp		
Cocoa	8 oz	2 cups		
Vanilla		2 tbsp		
Syrup, blended		¾ cup		2. Heat syrup and water to just below boiling. DO NOT BOIL. Add to ingredients in mixer bowl. Beat at low speed 3 to 5 minutes or until smooth. 3. Spread while still warm on cool cakes.
Water, boiling		1 cup		

NOTE: 1. In Step 1, 12 oz (1½ cups) shortening may be substituted for butter or margarine.
2. For six 9–inch (2 layer) cakes: Spread about 1¾ cups (1 lb) per cake.
3. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

COCOA FUDGE FROSTING

YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine Shortening	1 lb 8 oz	2 cups 1⅛ cups		1. Melt butter or margarine and shortening; pour into mixer bowl.
Sugar, powdered, sifted Cocoa, sifted Milk, nonfat, dry Salt	4 lb 8 oz 1¾ oz 	1 gal 2 cups 6 tbsp 1½ tsp		2. Sift together powdered sugar, cocoa, milk, and salt; add to melted fats; mix at low speed until smooth.
Water, warm Vanilla		1⅞ cups 2 tbsp		3. Combine water and vanilla; add to mixture in bowl. Beat at medium speed until mixture obtains desired spreading consistency. 4. Spread immediately on cool cakes.

NOTE: 1. For six 9-inch (2 layer) cakes: Spread about 1¾ cups (1 lb) per cake.
2. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

FRENCH CREAM FROSTING

YIELD: 1 Gal (2 Quarts Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, softened Milk, nonfat, dry . . Flour, wheat, general purpose, sifted Water	2 oz . . . . . 3 oz . . . . . 4½ oz	¼ cup . . . ⅔ cup . . 1 cup . . . . 3¼ cups .	. . . .	1. Combine butter or margarine, milk, and flour; add water; mix until well blended. 2. Bring mixture to a boil, stirring constantly. Cook 3 minutes or until mixture is very thick. Cool; set aside for use in Step 5.
Butter or margarine, softened	2 lb	1 qt	. . . .	3. Using whip, cream butter or margarine in mixer bowl at medium speed 2 minutes.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated .	2 lb	4½ cups .	. . . .	4. Add sugar gradually while beating at low speed. Add salt and vanilla; beat at high speed 4 minutes or until light and fluffy. 5. Add cooked mixture gradually while beating at low speed. Scrape down bowl. Beat at medium speed 5 minutes or until light and fluffy. 6. Spread on cool cakes.
Salt	. . . .	1 tsp	. . . .	
Vanilla	. . . .	3 tbsp . . .	. . . .	

NOTE: 1. For six 9–inch (2 layer) cakes: Spread about 2¾ cups (1 lb) frosting per cake.
2. For 13 dozen cupcakes: Use about 2½ qt frosting; spread about 1 tbsp frosting on each cupcake.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 47

LIGHT BUTTER CREAM FROSTING

YIELD: 3¼ Quarts (6½ Cups Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	12 oz	1½ cups .	. . . .	1. Cream butter or margarine and shortening in mixer bowl 1 to 3 minutes or until light and fluffy.
Shortening	12 oz	1¾ cups .	. . . .	
Sugar, powdered, sifted	4 lb	1 gal	. . . .	2. Sift together powdered sugar, salt, and milk; add to creamed mixture; blend.
Salt	. . . .	¾ tsp	. . . .	
Milk, nonfat, dry . .	2 oz	7 tbsp . . .	. . . .	
Water	. . . .	¾ cup . . .	. . . .	3. Combine water and vanilla; add slowly to mixture while beating at low speed. Beat until moisture is absorbed. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until light and of spreading consistency. 4. Spread immediately on cool cakes.
Vanilla	. . . .	2 tbsp . . .	. . . .	

(OVER)

NOTE: 1. For six 9–inch (2 layer) cakes: Spread about 2 cups (1 lb) frosting per cake.
2. For 13 dozen cupcakes: Use about 2½ qt frosting; spread about 1 tbsp frosting on each cupcake.

PEANUT BUTTER CREAM FROSTING

YIELD: 3 Quarts (1½ Quarts Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peanut butter	1 lb 6 oz	2½ cups (⅔–No. 2½ cn or ⅞–28 oz jar)		1. Cream peanut butter, butter or margarine, and honey in mixer bowl at medium speed 3 minutes.
Butter or margarine, softened	10 oz	1¼ cups		
Honey	15 oz	1¼ cups		
Sugar, powdered	2 lb 12 oz	9⅔ cups		2. Sift together powdered sugar and milk; add alternately with water and vanilla to creamed mixture while beating at low speed. Scrape down bowl; beat at medium speed 3 minutes or until smooth. 3. Spread on cool cakes.
Milk, nonfat, dry	8 oz	⅔ cup		
Water		1½ cups		
Vanilla		1¼ tsp		

(OVER)

NOTE: 1. In Step 1, 10 oz (1¼ cups) shortening may be substituted for butter.

2. In Step 1, 15 oz (1¼ cups) blended syrup may be substituted for honey. In Step 2, add water to obtain spreading consistency.

3. For six 9-inch (2 layer) cakes: Spread about 2 cups (1 lb) frosting per cake.

4. For 13 dozen cupcakes: Use 2½ qt frosting; spread about 1 tbsp frosting on each cupcake.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 51

DECORATOR'S FROSTING

YIELD: 1 Quart

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, sifted Shortening	1 lb 12 oz 5 oz	1¾ qt ⅔ cup		1. Cream sugar and shortening in mixer bowl 1 minute at low speed. Scrape down bowl; continue beating at medium speed 2 minutes.
Water Vanilla	3 oz 	6 tbsp 1½ tsp		2. Add water and vanilla slowly to creamed mixture while beating at low speed. Scrape down bowl; continue beating at medium speed until smooth.

NOTE: 1. Additional water may be added to reach desired consistency.

2. This icing may be used in a pastry bag for writing and all other decorative work for cakes.

3. In Step 2, for a tinted frosting, a small amount of food coloring paste may be used.

CHOCOLATE CHIP FUDGE FROSTING

YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chocolate, cooking, semisweet, chips	2 lb 4 oz .	1½ qt (3–12 oz pg)	....	1. Melt chocolate chips and butter or margarine over very low heat. Place in mixer bowl.
Butter or margarine	8 oz	1 cup	....	
Sugar, powdered, sifted	3 lb 8 oz .	3½ qt ...	....	2. Sift together powdered sugar, milk, and salt; add to chocolate mixture.
Milk, nonfat, dry ..	3¼ oz ...	¾ cup ...	....	
Salt	....	1 tsp	....	
Water, hot	....	1¾ cups (variable)	....	3. Blend in just enough water to obtain spreading consistency. Mix at medium speed 3 minutes or until smooth. 4. Spread immediately on cool cakes.

(OVER)

NOTE: 1. In Step 1, 2 lb 4 oz (3–12 oz pg) chocolate–flavored baking chips may be substituted for chocolate, cooking, semisweet chips.
2. For six 9–inch (2 layer) cakes: Spread about 1¾ cups (1 lb 1 oz) frosting per cake.
3. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

G. DESSERTS (CAKES, FILLINGS, AND FROSTINGS) No. 54

CHOCOLATE MACAROON CAKE

(Cake Mixes)

YIELD: 100 Portions (5 Pans)	EACH PORTION: 1 Slice
PAN SIZE: 16 by 4½ by 4⅛-inch Loaf-Type Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Devil's Food	8 lb 8 oz .	8½ qt (1¾-No. 10 cn)	....	1. Place Devil's Food Cake Mix, salad oil, water, eggs, and dessert powder in mixer bowl. Blend at low speed until moistened. Scrape down bowl.
Salad oil	....	2 cups ...	....	
Water	....	2½ qt ...	....	2. Beat at medium speed 5 to 8 minutes.
Eggs, whole	1 lb 4 oz .	2⅓ cups (12 eggs)	....	3. Pour 3 lb 7 oz (about 1½ qt) cake batter into each greased and floured pan. Set aside for use in Step 6.
Dessert Powder, pudding, instant, chocolate	1 lb 8 oz .	1 qt (⅓-No. 10 cn)	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, White	2 lb 8 oz	2½ qt (½–No. 10 cn)		4. Place White Cake Mix, coconut, and water in mixer bowl. Blend at low speed until moistened. Scrape down bowl.
Coconut, prepared, sweetened, finely chopped	8 oz	3 cups		5. Beat at low speed 1 minute. DO NOT OVERMIX.
Water		2 cups		6. Spoon 1 lb (about 1¼ cups) white cake mixture over center of devil's food cake batter in each pan; avoid touching sides of pans. 7. Bake 1 hour and 15 minutes or until done.
				8. Remove from oven; invert pans; cool 30 to 35 minutes. Remove from pans. 9. Prepare Vanilla Glaze (Recipe No. D–46); drizzle 1 cup glaze over each cake. 10. Cut 20 slices (about ¾-inch thick) per loaf.

FUDGE SURPRISE CAKE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
13.88	Sauerkraut, canned	2 lb 1 oz .	1 qt (⅓-No. 10 cn)	....	1. Wash, drain, and chop sauerkraut, set aside for use in Step 6.
23.55	Flour, wheat, general purpose, sifted	3 lb 8 oz .	3½ qt ...	....	2. Sift together flour, baking powder, baking soda, salt, and cocoa. Set aside for use in Step 5.
.74	Baking powder .	1¾ oz ...	¼ cup ...	....	
.74	Baking soda ...	1¾ oz ...	¼ cup ...	....	
.10	Salt	¼ oz	1 tsp	....	
3.36	Cocoa	8 oz	2 cups ...	....	

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
13.46 20.20	Shortening . . . . . Sugar, granulated	2 lb . . . . . 3 lb	4½ cups . 6¾ cups .	. . . .	3. Cream shortening and sugar in mixer bowl at medium speed 5 minutes.
10.09 .42	Eggs, whole . . . . Vanilla	1 lb 8 oz . 1 oz	3 cups (14 eggs) 2 tbsp . . .	. . . .	4. Add eggs and vanilla gradually while beating at low speed. Scrape down bowl; beat at high speed 1 minute.
13.26 100.00	Water	. . . . 14 lb 14 oz	1 qt	. . . .	5. Add dry ingredients and water alternately; mix at medium speed about 1 minute after each addition. 6. Add sauerkraut to batter; mix at low speed until blended. 7. Pour 3½ qt (about 7 lb 7 oz) batter into each greased and floured pan.

(CONTINUED)

FUDGE SURPRISE CAKE

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					8. Bake 30 to 35 minutes or until done. 9. Cool; frost if desired. Cut 6 by 9.

NOTE: Other pan sizes may be used. See Recipe Card G–G–4.

VARIATION

1. FUDGE SURPRISE CAKE (CAKE MIX): Follow Step 1. Omit Steps 2 through 5. Use 10 lb or 2–No. 10 cn Devil's Food Cake Mix. Prepare according to instructions on container. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Steps 6 through 9.

H. DESSERTS (COOKIES)

GENERAL INFORMATION REGARDING COOKIES

CLASSIFICATION:

1. Sliced cookies are made from a stiff dough that is generally formed into a roll, sliced, and baked on sheet pans. Care should be taken not to overmix the dough or incorporate extra flour during mixing because this will toughen the cookies. These cookies also can be rolled out and cut into squares, circles, or fancy shapes. The method of forming the dough into a roll and then slicing the roll into uniform pieces saves time and eliminates the problem of leftover dough. It is very important that the roll be uniform and that the slices be of the same thickness to ensure even baking of the cookies.
2. Drop cookies are made from a soft dough. A spoon or pastry bag may be used to drop the cookies onto the sheet pans. Drop cookies should all be the same size to ensure even baking.
3. Refrigerator cookies are made from a dough that is formed into a roll, wrapped, and refrigerated until sliced. It is necessary to refrigerate the dough since it generally is too soft to cut easily unless it has been thoroughly chilled. The dough should not be kept at room temperature any longer than necessary before slicing to prevent softening and difficulty in handling.
4. Bars are baked and then generally cut while warm to avoid breakage. They may be formed from rolls of dough flattened in a sheet pan (See Recipe Card H-G-3) or from dough spread into a sheet pan before baking.
5. Brownies are very rich cookies. The batter is quite heavy and must be smoothed in the sheet pan to ensure an even thickness. There are two types of brownies: the heavier, chewy, fudge type and the cake type. The method of mixing determines the type of brownies. They may be frosted if desired.

GUIDELINES FOR SUCCESSFUL COOKIE BAKING

1. Do not use warped or bent baking pans. Use only light weight sheet pans (weighing about 4 lb) designed for baking.
2. It is important to follow the instructions in the recipe regarding greasing pans because some cookies require a greased pan for baking but other cookies have enough fat in the dough to eliminate the need for greasing the pan. Heavy greasing encourages spreading of the cookies. Use cool, clean sheet pans because cookie dough will melt and spread too much if a hot sheet pan is used.
3. If cookies are to be cut into special shapes, the dough should be rolled out to ¼ to ½ inch thickness on a lightly floured board, cut into the desired shapes, and baked as directed in the basic recipe. If cookie cutters are not available, an empty can of the desired size may be used. The can should have both ends removed, be thoroughly cleaned, and have the edges smoothed before it is used.
4. To cut a roll of cookie dough into even slices, it is suggested that a clean piece of wood or metal be notched according to the width desired for each cookie, and be used as a guide in slicing. For sliced cookies, a dough scraper should be used to cut the roll of cookie dough; however, a sharp knife is best for cutting refrigerator cookies.
5. Make each cookie the same size and thickness. Space them evenly on the pan to ensure uniform baking. Cookies may be flattened with the bottom of a small can or glass dipped in sugar. Cookies may also be flattened with a fork to make a criss cross design on the top.
6. If less than a full pan of cookies is to be baked, the cookies should be spaced evenly in the center of the pan to ensure even baking.
7. Avoid overbaking cookies. Always test for doneness. Overbaked cookies become dry and lose their flavor rapidly.
8. Most cookies should be loosened from the pans and removed to other pans or racks to cool. Cookies will continue to bake if left on the hot pans and will be difficult to remove when cool.

BROWNIES

H. DESSERTS (COOKIES) No. 2

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Brownie
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb 12 oz	2¾ qt		1. Place flour, sugar, cocoa, baking powder, and salt in mixer bowl; blend well.
Sugar, granulated	5 lb 8 oz	3¼ qt		
Cocoa	1 lb 6 oz	5½ cups		
Baking powder	1 oz	2⅓ tbsp		
Salt		1 tbsp		
Shortening	2 lb 12 oz	6⅓ cups		2. Add shortening, eggs, syrup, and vanilla to dry ingredients. Mix at medium speed 3 minutes or until thoroughly blended.
Eggs, whole	2 lb 12 oz	5½ cups (28 eggs)		
Syrup, blended		2⅔ cups		
Vanilla		3 tbsp		

(OVER)

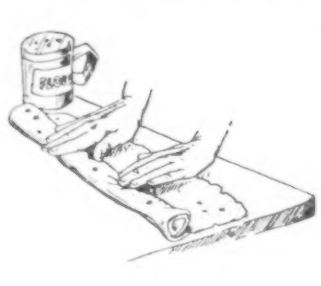
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Nuts, unsalted, chopped	1 lb 8 oz .	1½ qt . . .	. . . .	3. Fold nuts into batter. 4. Spread 9 lb of batter into each greased pan. 5. Bake 20 to 25 minutes or until done. Do not over bake. 6. Cool; cut 6 by 9.

VARIATIONS

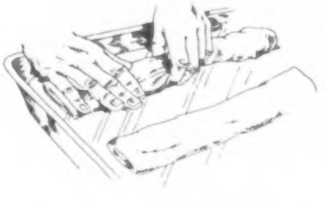
1. BROWNIES (CHOCOLATE BROWNIE MIX): Omit all ingredients. Use 15 lb or 3–No. 10 cn Brownie Mix. Prepare according to instructions on container. NOTE: Nuts in Step 3 may be added.
2. CAKE BROWNIES: Sift together flour, cocoa, and baking powder from Step 1; set aside. Cream sugar and salt from Step 1 together with shortening and vanilla at low speed until light and fluffy. Add eggs and syrup from Step 2; beat at medium speed 2 minutes, or until light and fluffy. Add flour, cocoa, and baking powder; mix only until blended. Follow Steps 3 through 6.
3. PEANUT BUTTER BROWNIES: Follow Step 1. In Step 2, reduce shortening to 1 lb (2¼ cups) and add 3 lb peanut butter. Follow Steps 3 through 6.

H-G. DESSERTS (COOKIES) No. 3

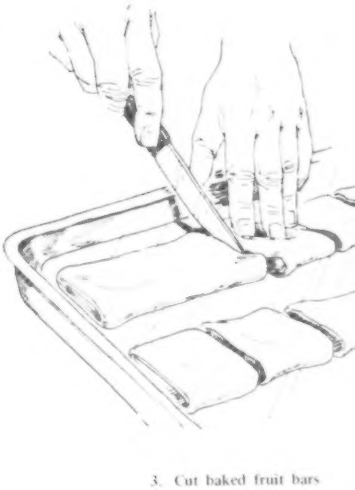
DIRECTIONS FOR MAKE-UP OF ROLLED BAR COOKIES



1. Form dough strips for fruit bars on floured board



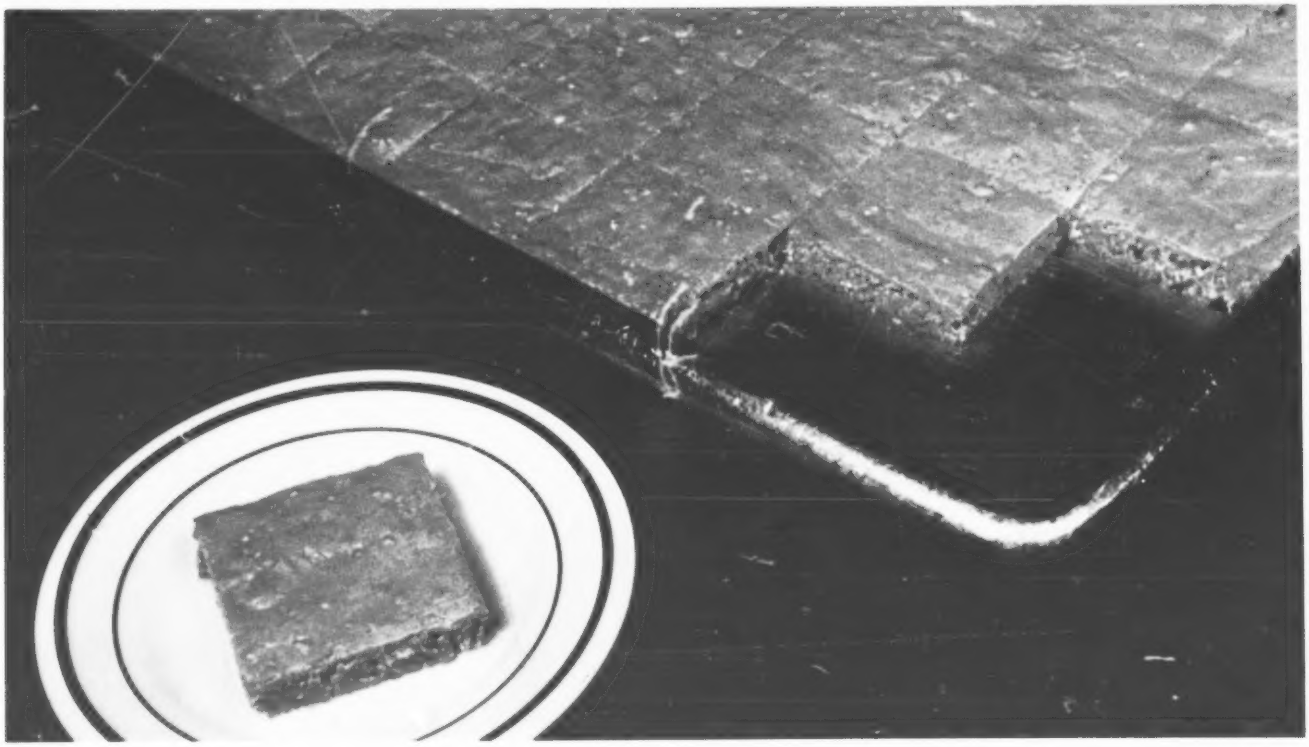
2. Flatten to desired thickness



3. Cut baked fruit bars

BUTTERSCOTCH BROWNIES

H. DESSERTS (COOKIES) No. 3(1)



H. DESSERTS (COOKIES) No. 3(2)

BUTTERSCOTCH BROWNIES

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Brownie
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted Baking powder Salt	5 lb 4 oz	1¼ gal 9 tbsp 1 tbsp	. . . .	1. Sift together flour, baking powder, and salt. Set aside for use in Step 3.
Sugar, brown Butter or margarine, melted, hot	6 lb 1 lb 12 oz	1 gal 3½ cups	. . . .	2. Place brown sugar in mixer bowl; add hot butter or margarine. Beat about 2 minutes at low speed until smooth and well blended.

(OVER)

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INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole Vanilla	2 lb	1 qt (20 eggs) ¼ cup		3. Add eggs and vanilla; beat at medium speed 8 minutes. Scrape down bowl. Add dry ingredients to mixture in mixer bowl; beat 2 minutes at low speed or until well blended. Scrape down bowl.
Nuts, unsalted, chopped	1 lb 8 oz	1½ qt		4. Fold nuts into batter. 5. Spread 3¾ qt (about 8 lb 4 oz) batter into each greased and floured pan. 6. Bake 30 to 40 minutes or until done. Do not overbake. 7. Cut 6 by 9 while still warm.

VARIATION

1. BUTTERSCOTCH BROWNIES (BUTTERSCOTCH BROWNIE MIX): Omit ingredients in Steps 1 through 3. Use 12 lb 8 oz or 2½–No. 10 cn Butterscotch Brownie Mix. Prepare according to instructions on container. Follow Steps 4 through 7.

CHEWY NUT BARS

YIELD: 100 Portions (2 Pans)				EACH PORTION: 2 Bars
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 12 oz	1¾ qt		1. Sift together flour, baking powder, and salt into mixer bowl.
Baking powder	1 oz	2⅓ tbsp		
Salt	1 oz	1⅔ tbsp		
Nuts, unsalted, chopped	3 lb 8 oz	3½ qt		2. Add nuts, eggs, sugar, and vanilla to dry ingredients; blend well at low speed for 1 minute; then at medium speed 3 to 4 minutes or until foamy.
Eggs, whole	3 lb	1½ qt (30 eggs)		
Sugar, brown	5 lb	3½ qt.		3. Spread about 6 lb 8 oz batter into each well-greased sheet pan.
Vanilla		2 tbsp		4. Bake 30 minutes or until done. 5. Cool; cut 6 by 18.

(OVER)

VARIATION

1. CONGO BARS: In Step 1, use 3 lb (3 qt) flour, wheat, general purpose, sifted. In Step 2, reduce nuts to 8 oz (2 cups), and eggs to 2 lb (1 qt (20 eggs)); add 1 lb 8 oz (3 cups) salad oil; blend together. Add 1 lb 8 oz (2–12 oz pg) chocolate, cooking, semisweet chips or chocolate flavored baking chips, brown sugar, and vanilla. Stir into mixture. Follow Steps 3 through 5.

SHORTBREAD COOKIES

YIELD: 100 Portions (6 Pans)	EACH PORTION: 2 Cookies
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter, softened . . .	4 lb	2 qt	. . . .	1. Place butter in mixer bowl; beat at medium speed until creamy.
Sugar, granulated .	2 lb 4 oz .	1¼ qt . . .	. . . .	2. Gradually add sugar; continue beating until light and fluffy, about 5 minutes.
Flour, wheat, general purpose, sifted	5 lb 8 oz .	5½ qt . . .	. . . .	3. Add flour; mix until blended. 4. Divide dough into 10 pieces, about 1 lb 2 oz each. Form into rolls; chill; slice each roll into 20 pieces. 5. Place in rows, 5 by 7, on ungreased pans. 6. Bake about 18 minutes or until cookies are firm but not browned.

NOTE: Butter should be used for characteristic flavor.

CRISP TOFFEE BARS

YIELD: 100 Portions (2 Pans) EACH PORTION: 2 Bars

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine Sugar, brown Vanilla	2 lb 8 oz 3 lb 	1¼ qt 2 qt 2 tbsp		1. Place butter or margarine in mixer bowl; cream at medium speed for 5 minutes. Add brown sugar and vanilla; continue to beat 5 minutes or until light and fluffy.
Flour, wheat, general purpose, sifted	3 lb	3 qt		2. Add flour to mixture. Mix 1 minute at low speed or until thoroughly blended. Mixture will be stiff.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chocolate, cooking, semisweet chips	1 lb 8 oz .	1 qt (2–12 oz pkg)	. . . .	3. Fold chips and nuts into mixture.
Nuts, unsalted, chopped	1 lb	1 qt	. . . .	4. Spread 5 lb 8 oz mixture into each ungreased pan; press mixture evenly into pan. 5. Bake 25 minutes or until lightly browned. 6. Cut 6 by 18 while still warm. When cool, remove from pans.

NOTE: In Step 3, 1 lb 8 oz (2–12 oz pg) chocolate flavored baking chips may be used for chocolate, cooking, semisweet chips.

FRUIT BARS

H. DESSERTS (COOKIES) No. 7

YIELD: 100 Portions (4 Pans)	EACH PORTION: 2 Bars
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole	1 lb 8 oz	3 cups (15 eggs)		1. Place ingredients into mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
Shortening	1 lb 8 oz	3⅓ cups		
Molasses		2 cups		
Flour, wheat, general purpose, sifted	4 lb	1 gal		2. Divide dough into 12 pieces, about 1 lb each; form into strips about 24 inches long on lightly greased pans, 3 strips per pan. Press strips down until each is about 2 inches wide. See Recipe Card H-G-3.
Sugar, granulated	2 lb	4½ cups		
Salt	1 oz	1⅔ tbsp		
Baking soda	1 oz	2⅓ tbsp		
Cinnamon, ground	1 oz	¼ cup		
Ginger, ground		2 tbsp		3. Bake 15 minutes or until done.
Raisins, washed, drained	2 lb 10 oz	2 qt		4. Loosen baked strips from pans while still warm; cut each strip into 16 bars.

(OVER)

NOTE: In Step 4, strips may be iced with Vanilla Glaze (Recipe No. D-46).

VARIATION

1. GINGER FRUIT BARS (OATMEAL COOKIE MIX AND GINGERBREAD CAKE MIX): Omit ingredients in Step 1. Combine 3 lb or 1⅛-No. 10 cn Oatmeal Cookie Mix, 4 lb 12 oz or 1-No. 10 cn Gingerbread Cake Mix, 2 cups water, and 2 lb 10 oz (2 qt) washed, drained raisins. Mix as directed in Step 1. Follow Steps 2 through 4.

MAPLE CRUMB COOKIES

H. DESSERTS (COOKIES) No. 8

YIELD: 100 Portions (12 Pans) EACH PORTION: 4 Cookies

PAN SIZE: 18 by 26–inch Sheet Pan TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown	4 lb	2¾ qt		1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing. 2. Divide dough into 10 pieces, about 1 lb 6 oz each. Form into rolls 2 inches thick. Wrap in waxed paper; chill at least 4 hours. 3. Slice each roll into 40 cookies. Place in rows, 5 by 7, on ungreased sheet pans. 4. Bake about 10 minutes or until very lightly browned. 5. Loosen cookies from pans while still warm.
Shortening	1 lb 6 oz	3 cups		
Eggs, whole	12 oz	1½ cups (8 eggs)		
Cake, crumbs	3 lb	3 qt		
Flour, wheat, general purpose, sifted	3 lb	3 qt		
Baking powder	1 oz	2⅓ tbsp		
Baking soda	1 oz	2⅓ tbsp		
Salt	1 oz	1⅔ tbsp		
Maple flavoring		2 tbsp		
Nuts, unsalted, chopped (optional)	1 lb 8 oz	1½ qt		
Water		1¼ cups		

BANANA DROP COOKIES

YIELD: 100 Portions (8 Pans)	EACH PORTION: 2 Cookies
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, fresh, ripe, mashed	3 lb	1½ qt		1. Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
Eggs, whole	1 lb 4 oz	2⅓ cups (12 eggs)		
Shortening	1 lb 8 oz	3⅓ cups		2. Drop by tablespoons in rows, 4 by 6, onto lightly greased pans.
Vanilla		3 tbsp		
Flour, wheat, general purpose, sifted	4 lb	1 gal		3. Bake about 12 minutes or until done. 4. Loosen cookies from pan while still warm.
Sugar, granulated	3 lb	6¾ cups		
Baking powder	1¾ oz	¼ cup		
Baking soda		2¼ tsp		
Salt	1 oz	1⅔ tbsp		

NOTE: 5 lb bananas A.P. (15 bananas) will yield 3 lb mashed bananas.

COCONUT RAISIN DROP COOKIES

YIELD: 100 Portions (8 Pans)	EACH PORTION: 2 Cookies
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, well beaten	6 oz	¾ cup (4 eggs)		1. Place ingredients in mixer bowl in order listed. Mix at low speed 2 minutes or until thoroughly blended.
Shortening	1 lb	2¼ cups		
Molasses		2¼ cups		
Water		2 cups		
Flour, wheat, general purpose, sifted	2 lb 8 oz	2½ qt		
Sugar, granulated	1 lb	2¼ cups		
Milk, nonfat, dry	1¾ oz	6 tbsp		
Baking powder		1⅔ tbsp		
Baking soda		1⅔ tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Coconut, prepared, sweetened, chopped	8 oz	3 cups ...	....	2. Drop about 1 oz of dough per cookie in rows, 4 by 6, on greased pans. 3. Bake 10 minutes or until done.
Raisins, washed, drained	1 lb	3 cups ...	....	
Nuts, unsalted, chopped (optional)	1 lb	1 qt	....	

CRISP DROP COOKIES

H. DESSERTS (COOKIES) No. 15(1)

YIELD: 100 Portions (6 Pans) EACH PORTION: 2 Cookies

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	4 lb 8 oz	1¼ gal		1. Sift together flour and sugar. Set aside for use in Step 4.
Sugar, granulated	12 oz	1¾ cups		
Sugar, granulated	3 lb	6¾ cups		2. Cream sugar, syrup, shortening, salt, eggs, and vanilla at low speed 5 minutes or until light and fluffy.
Syrup, blended		¼ cup		
Shortening	2 lb	4½ cups		
Salt	1⅓ oz	2 tbsp		
Eggs, whole	5 oz	⅔ cup (3 eggs)		
Vanilla		2 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . . Water, warm . . . . . . Baking soda	2½ oz . . . . 1 oz	½ cup . . . 2¾ cups . 2⅓ tbsp .	. . . .	3. Reconstitute milk; add soda; then add to creamed mixture. Blend thoroughly. 4. Add dry ingredients to mixture; mix only until ingredients are combined. DO NOT OVERMIX. 5. Drop by tablespoons, or through size 10 plain pastry tube, in rows 5 by 7, onto lightly greased pans. 6. Bake 14 to 16 minutes or until lightly browned. 7. Loosen cookies from pans while still warm.

(CONTINUED)

CRISP DROP COOKIES
VARIATIONS

1. BROWN SUGAR DROP COOKIES: In Step 1, add 1⅓ tbsp ground cinnamon, 2 tsp ground cloves, and 2 tsp ground ginger. In Step 2, substitute 3 lb (2 qt) brown sugar for granulated sugar. Follow Step 3. In Step 4, add 2 lb (1½ qt) raisins, washed, drained. Follow Steps 5 through 7.
2. COCONUT DROP COOKIES: Follow Steps 1 and 2. In Step 3, add 1 cup water. In Step 4, add 1 lb chopped, prepared, sweetened coconut and 1⅓ tbsp lemon flavoring. Follow Steps 5 through 7.
3. LEMON DROP COOKIES: Follow Step 1. In Step 2, omit vanilla; add 2 tbsp lemon flavoring. Follow Steps 5 through 7.
4. RAISIN DROP COOKIES: Follow Steps 1 through 3. In Step 4, add 2 lb (1½ qt) raisins, washed, drained. Follow Steps 5 through 7.

COCONUT CEREAL COOKIES

YIELD: 100 Portions (8 Pans)				EACH PORTION: 2 Cookies
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted Salt Baking soda	2 lb	2 qt 1 tbsp 1 tbsp		1. Sift flour, salt, and soda together. Set aside for use in Step 3.
Butter or margarine Shortening Sugar, granulated Sugar, brown	1 lb 1 lb 2 lb 1 lb 12 oz	2 cups 2¼ cups 4½ cups 4⅔ cups		2. Cream butter or margarine, shortening, and sugars in mixer bowl at medium speed about 4 minutes or until light and fluffy.
Eggs, whole Vanilla	1 lb	2 cups (10 eggs) 1 tbsp		3. Add eggs and vanilla to creamed mixture. Beat until well blended and light. Add dry ingredients to creamed mixture; mix until

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				ingredients are combined.
Coconut, prepared, sweetened, chopped	1 lb	5½ cups .	....	4. Add coconut and cereals to dough; mix only until ingredients are combined. Let dough stand about 30 minutes.
Cereal, rolled oats .	9 oz	3 cups ...	....	
Cereal, corn flakes	1 lb	1 gal	....	5. Divide dough into 10 pieces, about 1 lb each. Form into rolls; slice each roll into 20 pieces. 6. Place in rows, 4 by 6, on ungreased pans. 7. Bake about 12 minutes or until lightly browned. 8. Loosen cookies from pans while still warm.

NOTE: In Step 5, other prepared cereals such as bran flakes, wheat flakes, puffed rice, puffed corn, or puffed wheat, or combination of cereals may be substituted for corn flakes.

HERMITS

YIELD: 100 Portions (4 Pans)	EACH PORTION: 2 Bars
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	2 lb 12 oz	1½ qt		1. Blend sugar, shortening, baking soda, eggs, nutmeg, and cinnamon in mixer bowl at low speed 1 to 2 minutes or until well blended. Scrape down bowl.
Shortening	1 lb 6 oz	3 cups		
Baking soda		3¼ tsp		
Eggs, whole	14 oz	1¾ cups (9 eggs)		
Nutmeg, ground		2 tbsp		
Cinnamon, ground		2 tbsp		
Molasses		1½ cups		2. Add molasses, water, and raisins; mix at medium speed until blended.
Water		1 cup		
Raisins, washed, drained	2 lb	1½ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	4 lb 4 oz .	4¼ qt . . .	. . . .	3. Add flour gradually; mix at low speed only until ingredients are combined. 4. Divide dough into 12 pieces weighing about 1 lb each; form into strips about 24 inches long. Place 3 strips on each lightly greased pan. Press strips down until each is 3 inches wide. (See Recipe Card H–G–3.) 5. Bake about 18 minutes or until done. 6. Loosen baked strips from pans while still warm; cut each strip into 16 bars.

FRUIT NUT BARS

H. DESSERTS (COOKIES) No. 18

YIELD: 100 Portions (3 Pans)	EACH PORTION: 1 Bar
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	12 oz	1½ cups (8 eggs)		1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
Water		1½ cups		
Shortening	1 lb 8 oz	3⅓ cups		
Sugar, brown	3 lb	2 qt		
Flour, wheat, general purpose, sifted	4 lb 14 oz	4¾ qt		2. Divide dough into 9 pieces, about 1 lb 10 oz each; form into strips about 24 inches long on lightly greased pans, 3 strips per pan. Press strips down until each strip is about 4 inches wide (See Recipe Card H-G-3).
Milk, nonfat, dry	1¼ oz	¼ cup		
Salt	1 oz	1⅔ tbsp		
Baking soda		1⅔ tbsp		
Cinnamon, ground		2 tbsp		
Nutmeg, ground		2 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Raisins, washed, drained	2 lb	2 qt	....	
Nuts, unsalted, chopped	1 lb 8 oz .	1½ qt ...	....	
Egg, whole, beaten	2 oz	¼ cup (1 egg)	....	3. Mix egg and water together. Brush top of each strip of dough with egg and water mixture.
Water	....	¼ cup ...	....	
Sugar, granulated .	4 oz	½ cup ...	....	4. Sprinkle sugar over each strip. 5. Bake 15 minutes or until lightly browned. 6. While still warm, cut each strip diagonally into 12 bars, 1¾ inches wide.

NOTE: In Step 1, 3 lb mixed candied fruit may be substituted for raisins and 1 lb nuts.

VANILLA WAFERS

H. DESSERTS (COOKIES) No. 19

YIELD: 100 Portions (12 Pans) EACH PORTION: 3 Cookies

PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	4 lb 8 oz	4½ qt		1. Sift together flour and salt. Set aside for use in Step 4.
Salt	1¼ oz	1⅔ tbsp		
Sugar, granulated	3 lb	6¾ cups		2. Cream sugar and shortening in mixer bowl at medium speed 3 minutes or until light and fluffy.
Shortening	3 lb	1¾ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole	2 lb	1 qt (20 eggs)		3. Add eggs and vanilla gradually to creamed mixture. Beat at low speed 1 to 2 minutes or until smooth.
Vanilla		5 tbsp		4. Add dry ingredients; mix at low speed 1 to 2 minutes or until smooth. 5. Drop by teaspoons in rows, 4 by 6, onto ungreased pans. 6. Bake 10 to 12 minutes or until very lightly browned. 7. Loosen cookies from pans while still warm.

LEMON COOKIES

H. DESSERTS (COOKIES) No. 21

YIELD: 100 Portions (8 Pans)	EACH PORTION: 2 Cookies
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole	1 lb 12 oz	3½ cups (18 eggs)		1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
Shortening	1 lb 12 oz	1 qt		
Butter or margarine	1 lb 12 oz	3½ cups		
Lemon flavoring		2 tbsp		
Sugar, granulated	3 lb 2 oz	1¾ qt		
Flour, wheat, general purpose, sifted	5 lb	1¼ gal		
Salt	1 oz	1⅔ tbsp		
Baking soda		1 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, sifted	1 lb	1 qt	....	2. Divide dough into 10 pieces, about 1 lb 4 oz each. Roll in powdered sugar forming rolls 2 inches thick. 3. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6, on greased pans. Do not flatten cookies. 4. Bake 12 to 14 minutes, or until done. 5. Loosen cookies from pans while still warm.

NOTE: A pastry tube may be used to drop cookies onto sheet pans.

VARIATIONS

1. ALMOND COOKIES: In Step 1, omit lemon flavoring; use 2 tbsp almond flavoring. Follow Steps 2 through 5.
2. ORANGE COOKIES: In Step 1, omit lemon flavoring; use 2 tbsp orange flavoring and 1 oz grated orange rind (optional). Follow Steps 2 through 5.
3. VANILLA COOKIES: In Step 1, omit lemon flavoring; use 2 tbsp vanilla. Follow Steps 2 through 5.

NO-BAKE OATMEAL COOKIES

YIELD: 100 Portions (6 Pans) EACH PORTION: 2 Cookies

PAN SIZE: 18 by 26-inch Sheet Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	3½ oz	1 cup		1. Combine milk, sugar, and cocoa.
Sugar, granulated	4 lb 8 oz	2½ qt.		2. Add shortening and water. Bring to a boil; reduce heat; simmer 5 minutes.
Cocoa	9 oz	2¼ cups		
Shortening	1 lb 2 oz	2½ cups		
Water		1 qt		
Vanilla		1⅔ tbsp		3. Remove from heat; cool 3 minutes.
Peanut butter	15 oz	1⅔ cups		4. Add vanilla, peanut butter, rolled oats and nuts to cooled mixture. Mix gently until blended.
Cereal, rolled oats	3 lb 6 oz	1¼ gal		
Nuts, unsalted, chopped	8 oz	2 cups		5. Drop by tablespoons in rows, 5 by 7, on pans covered with waxed paper. Refrigerate at least 30 minutes before serving.

NOTE: Keep cookies refrigerated until served.

I. DESSERTS (PASTRY AND PIES)

MAKING ONE-CRUST PIES

BAKED PIE SHELLS

1. **PREPARE AND DIVIDE DOUGH**: Prepare half the recipe for Pie Crust, Recipe No. I-1. Divide dough into 7½ oz pieces; place on lightly floured board.
2. **ROLL DOUGH**: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about ⅛ inch thick. Shift or turn dough occasionally to prevent sticking to board. If edges split, pinch cracks together.
3. **PLACE DOUGH IN PAN**: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **REMOVE EXCESS DOUGH**: Trim ragged edges about ½ inch beyond edge of pan using knife or spatula. (Incorporate excess dough into next crust, if needed.) Fold extra dough back and under; crimp with the thumb and forefinger to make a high fluted edge. Dock or prick dough on bottom and sides to prevent puffing during baking. If available, place an empty pie pan inside of shell before baking to help prevent shrinking and puffing.
5. **BAKE**: Bake at 450°F. about 10 minutes or until golden brown.
6. **FILL CRUST**: Fill as specified on individual recipe card.

(OVER)

UNBAKED SHELL

1. Follow Steps 1 through 4; omit docking or pricking of dough in Step 4.
2. Fill and bake according to instructions on specified recipe.

CHEESE CRUST
(Lattice Top)

YIELD: 17 Lattice Crusts

PAN SIZE: 9-inch Pie Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb	2 qt	....	1. Sift together flour and salt into mixer bowl. Blend in cheese; mix well.
Salt	1 oz	1⅔ tbsp .	....	
Cheese, American, processed, ground	2 lb 4 oz .	6¾ cups .	....	
Shortening	1 lb 3 oz .	2⅔ cups	....	2. Add shortening to dry ingredients. Cut or rub in shortening until evenly distributed and granular in appearance.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold	. . . .	1½ cups .	. . . .	3. Sprinkle half of water over flour mixture; mix. Sprinkle remaining water over mixture; mix until dough is just formed. 4. Chill dough 1 hour for ease in handling. 5. Divide dough into 4½ oz pieces. Roll dough into ⅛-inch thick rectangle; cut into ¾-inch strips. 6. Make a lattice design as top crust for apple or cherry pies (See Photo Card No. I-25(1)).

NOTE: 1. For machine mixing: In Step 2, use pastry knife attachment; mix at low speed ½ minute. In Step 3, add all water at once; mix at low speed 1 minute or until dough is just formed.

2. In Step 1, 14 oz (3¾ cups —⅓-No. 10 cn) canned dehydrated processed American cheese may be used.

MERINGUE

YIELD: 2½ Gallons (2½ Cups per Pie)				
PAN SIZE: 9-inch Pie Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Egg whites, room temperature	3 lb	1½ qt (48 egg whites)	....	1. Using whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes.
Sugar, granulated .	3 lb 8 oz .	2 qt	....	2. Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff peaks are formed, about 6 minutes.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	. . . .	2 tsp	. . . .	3. Add salt and vanilla; blend.
Vanilla	. . . .	1 tbsp . . .	. . . .	4. Spread about 2½ cups meringue over warm pie filling (122°F.) in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top. 5. Bake 16 to 20 minutes or until lightly browned.

NOTE: 1. Topping for 17 pies.
2. For 13 pies, use ¾ of recipe.

MERINGUE

(Dehydrated)

YIELD: 2½ Gallons (2½ Cups per Pie)				
PAN SIZE: 9-inch Pie Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold	....	1 qt	....	1. Pour water into mixer bowl; add meringue powder. Using whip, mix at low speed 1 minute or until powder is dissolved. Beat at high speed until stiff peaks are formed, about 5 minutes.
Meringue powder .	6 oz	1 cup	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated .	2 lb	4½ cups .	. . . .	2. Add sugar gradually to mixture while beating at medium speed. Beat at high speed 1 minute or until meringue is glossy. 3. Spread about 2½ cups meringue over warm pie filling (122°F.) in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top. 4. Bake 16 to 20 minutes or until lightly browned.

NOTE: 1. Topping for 17 pies.
2. For 13 pies, use ¾ of recipe.

SHORTCAKE PIE

YIELD: 100 Portions (13 Pies)				EACH PORTION: ⅛ Pie
PAN SIZE: 9-inch Pie Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	13–1 crust	....	1. See Recipe Nos. I–G–1 and I–1.
Cake Mix, Yellow or White	5 lb	3 qt (1–No. 10 cn)	....	2. Place Cake Mix in mixer bowl; prepare according to instructions on container. See Recipe Card G–G–3, Guidelines for Using Cake Mixes, for more detailed instructions. Set aside for use in Step 4.
Pie Filling, prepared, fruit, canned	14 lb	6½ qt (2–No. 10 cn)	....	3. Fill each pie shell with 2 cups Pie Filling. 4. Pour about 1¼ cups (9 oz) batter evenly over filling in each pan. 5. Bake 40 minutes or until done.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered . .	4 oz	¾ cup . . .	. . . .	6. Sprinkle powdered sugar lightly over each pie. 7. Cut 8 wedges per pie.

NOTE In Step 3, ½ recipe of any fruit pie filling may be used (Recipe Nos. I–10, 12, 14, 16, 18, 21, 25, 36, 38, or 41).

I. DESSERTS (PASTRY AND PIES) No. 12

APRICOT PIE

(Canned Apricots—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies) EACH PORTION: 1/6 Pie

PAN SIZE: 9-inch Pie Pan TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17-2 crust	....	1. See Recipe Nos. I-G-2 and I-1.
Apricots, canned ..	27 lb	3 gal (4-No. 10 cn)	....	2. Drain apricots; reserve juice for use in Step 4 and apricots for use in Step 5.
Sugar, granulated . Starch, pregelatinized Salt	6 lb ..... 1 lb	3¼ qt ... 3½ cups . 1 tbsp ...	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice	. . . .	1 gal	. . . .	4. Add reserved juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. 5. Fold apricots carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

I. DESSERTS (PASTRY AND PIES) No. 13

APRICOT PIE

(Canned Apricots—Cornstarch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17-2 crust	....	1. See Recipe Nos. I-G-2 and I-1.
Apricots, canned ..	27 lb	3 gal (4-No. 10 cn)	....	2. Drain apricots; reserve juice for use in Steps 3 and 4 and apricots for use in Step 5.
Reserved juice	....	3½ qt ...	....	3. Combine 3½ qt reserved juice, sugar, and salt; bring to a boil.
Sugar, granulated .	6 lb	3¼ qt ...	....	
Salt	....	1 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn	12 oz	2½ cups .	....	4. Combine cornstarch and reserved juice, stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat. 5. Fold apricots carefully into thickened mixture. Cool thoroughly. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.
Reserved juice	....	3 cups ...	....	

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

I. DESSERTS (PASTRY AND PIES) No. 14

BERRY PIE

(Frozen Berries—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked		17-2 crust		1. See Recipe Nos. I-G-2 and I-1.
Berries, frozen, syrup or sugar pack	25 lb	3 gal		2. Thaw berries; drain; reserve juice for use in Step 4 and berries for use in Step 5.
Sugar, granulated Starch, pregelatinized Salt	4 lb 1 lb 	9⅔ cups 3½ cups 2 tsp		3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice plus water	....	1 gal	....	4. Add reserved juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. 5. Fold berries carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 45 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: 1. In Step 2, blackberries, strawberries, or raspberries may be used.
2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

VARIATION

1. BLUEBERRY PIE (BLUEBERRIES, INDIVIDUALLY QUICK FROZEN): Follow Step 1. In Step 2, use 18 lb frozen blueberries. Thawing is not necessary. In Step 3, increase sugar to 7 lb (1 gal). In Step 4, use 3 qt water for berry juice. Follow Step 5. In Step 6, pour about 3 cups filling into each unbaked pie shell. Follow Steps 7 and 8.

I. DESSERTS (PASTRY AND PIES) No. 15(1)

BERRY PIE

(Frozen Berries—Cornstarch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Berries, frozen, syrup or sugar pack	25 lb	3 gal	....	2. Thaw berries; drain; reserve juice for use in Step 3 and berries for use in Step 5.
Reserved juice plus water Sugar, granulated . Salt	.... 4 lb	2¼ qt ... 9⅔ cups 2 tsp	....	3. Combine reserved juice, sugar, and salt; bring to a boil.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn . . . . . . Water, cold	1 lb	3¼ cups . 1½ qt . . .	. . . .	4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
Butter or margarine (optional)	8 oz	1 cup	. . . .	5. Fold berries and butter or margarine carefully into thickened mixture. Cool thoroughly. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 45 minutes or until lightly browned. 8. Cut 6 wedges per pie.

(CONTINUED)

BERRY PIE

NOTE: 1. In Step 2, blackberries, strawberries or raspberries may be used.
2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

VARIATION

1. BLUEBERRY PIE (BLUEBERRIES, INDIVIDUALLY QUICK FROZEN): Follow Step 1. In Step 2, use 18 lb frozen blueberries. Thawing is not necessary. In Step 3, use 1½ qt water for juice; increase sugar to 7 lb (1 gal). Follow Steps 4 and 5. In Step 6, pour about 3 cups filling into each unbaked pie shell. Follow Steps 7 and 8.

BLUEBERRY PIE

(Canned Blueberries—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: 1/6 Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Blueberries, canned	25 lb 8 oz	3 gal (4–No. 10 cn)	....	2. Drain blueberries; reserve juice for use in Step 4 and blueberries for use in Step 5.
Sugar, granulated . Starch, pregelatinized Salt	7 lb ..... 1 lb	1 gal .... 3½ cups . 1 tbsp ...	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice Juice, lemon		1 gal ¼ cup		4. Add reserved juice and lemon juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth.
				5. Fold berries carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: 1. In Step 4, 6 oz lemons A.P. (1½ lemons) will yield ¼ cup juice.
2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

VARIATION

1. BLACKBERRY PIE (BLACKBERRIES, CANNED): Follow Step 1. In Step 2, omit blueberries, use 25 lb 8 oz (4–No. 10 cn) canned blackberries. Follow Step 3. In Step 4, omit lemon juice. Follow Steps 5 through 8.

BLUEBERRY PIE

(Canned Blueberries—Cornstarch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: 1/6 Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Blueberries, canned	25 lb 8 oz	3 gal (4–No. 10 cn)	....	2. Drain blueberries; reserve juice for use in Steps 3 and 4 and blueberries for use in Step 5.
Reserved juice	....	3 qt	....	3. Combine 3 qt reserved juice, sugar, and salt; bring to a boil.
Sugar, granulated .	7 lb	1 gal	....	
Salt	....	1 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn ...... Reserved juice	1 lb	3¼ cups . 1¼ qt ...	....	4. Combine cornstarch and reserved juice; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
Juice, lemon	....	¼ cup ...	....	5. Fold blueberries and lemon juice carefully into thickened mixture. Cool thoroughly. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

(CONTINUED)

BLUEBERRY PIE

NOTE: 1. In Step 5, 6 oz lemons A.P. (1½ lemons) will yield ¼ cup juice.
2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

VARIATIONS

1. BLACKBERRY PIE (BLACKBERRIES, CANNED): Follow Step 1. In Step 2, omit blueberries; use 25 lb 12 oz (4–No. 10 cn) canned blackberries. Follow Steps 3 and 4. In Step 5, omit lemon juice. Follow Steps 6 through 8.
2. BLUEBERRY PIE (PIE FILLING, PREPARED): Follow Step 1. Omit Steps 2 through 5. Use 28 lb (4–No. 10 cn) canned prepared blueberry pie filling. Follow Steps 6 through 8.

BOYSENBERRY PIE

(Individually Quick Frozen Boysenberries—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)				EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan				TEMPERATURE: 425°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Boysenberries, individually quick frozen	20 lb	5½ gal ..	....	2. Pour 4½ cups frozen berries into each unbaked pie shell.
Sugar, granulated . Starch, pregelatinized Salt	7 lb ..... 1 lb	1 gal .... 3½ cups . 1 tbsp ...	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				4. Sprinkle about 1 cup sugar mixture over berries in each pie shell. Cover with top crust. Seal edges. 5. Bake 45 to 50 minutes or until lightly browned. 6. Cut 6 wedges per pie.

CHERRY PIE

(Canned Cherries—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Cherries, canned, red tart, pitted	25 lb 12 oz	3 gal (4–No. 10 cn)	....	2. Drain cherries; reserve juice for use in Step 4 and cherries for use in Step 5.
Sugar, granulated Starch, pregelatinized Salt	7 lb 1 lb 4 oz	1 gal 4⅓ cups 1 tbsp	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice . . . . Food coloring, red (optional)	. . . .	2 qt . . . . . 2 tsp	. . . .	4. Add reserved juice gradually to sugar mixture while beating at low speed. Add red food coloring. Scrape down bowl; beat at low speed until smooth.
				5. Fold cherries carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

I. DESSERTS (PASTRY AND PIES) No. 22

CHERRY PIE

(Canned Cherries—Cornstarch)

YIELD: 100 Portions (17 Pies) EACH PORTION: ⅙ Pie

PAN SIZE: 9-inch Pie Pan TEMPERATURE: 425° F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17-2 crust	....	1. See Recipe Nos. I-G-2 and I-1.
Cherries, canned, red tart, pitted	25 lb 12 oz	3 gal (4-No. 10 cn)	....	2. Drain cherries; reserve juice for use in Step 3 and cherries for use in Step 5.
Reserved juice	....	1¾ qt ...	....	3. Combine reserved juice, sugar, and salt; bring to a boil.
Sugar, granulated .	7 lb	1 gal	....	
Salt	....	1 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn ...... Water, cold	1 lb	3¼ cups . 3 cups ...	....	4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
Food coloring, red (optional)	....	2 tsp	....	5. Add red food coloring. Fold cherries carefully into thickened mixture. Cool thoroughly. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

VARIATION

1. CHERRY PIE (PIE FILLING, PREPARED): Follow Step 1. Omit Steps 2 through 5. Use 28 lb (4–No. 10 cn) canned cherry pie filling. Follow Steps 6 through 8.

I. DESSERTS (PASTRY AND PIES) No. 23

FRENCH COCONUT PIE

YIELD: 100 Portions (13 Pies)	EACH PORTION: 1/8 Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked		13-1 crust		1. See Recipe Cards I-G-1 and I-1.
Sugar, granulated	7 lb	1 gal		2. Combine sugar, flour, and milk in mixer bowl. Mix at low speed until well blended.
Flour, wheat, general purpose, sifted	6 oz	1½ cups		
Milk, nonfat, dry	6½ oz	1⅓ cups		
Eggs, whole, slightly beaten	4 lb	2 qt (40 eggs)		3. Add eggs, butter or margarine, water, vinegar, and vanilla. Mix at low speed until smooth. Set aside for use in Step 5.
Butter or margarine, melted	1 lb 8 oz	3 cups		
Water		7½ cups		
Vinegar		¾ cup		
Vanilia		2 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Coconut, prepared, sweetened, chopped	2 lb 11 oz	3¼ qt (2¼–No. 3 cyl cn)	....	4. Sprinkle 1 cup coconut into each pie shell. 5. Pour about 2 cups filling over coconut in each pan. 6. Bake 45 minutes or until filling is set. 7. Refrigerate until ready to serve. 8. Cut 8 wedges per pie.

CHOCOLATE PECAN PIE

YIELD: 100 Portions (13 Pies)	EACH PORTION: ⅛ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	13–1 crust	....	1. See Recipe Nos. I–G–1 and I–1.
Eggs, whole	4 lb 8 oz .	8½ cups (45 eggs)	....	2. Beat eggs in mixer bowl; add sugar gradually while beating at low speed.
Sugar, granulated .	5 lb	2¾ qt ...	....	
Syrup, blended ...	....	1 gal (5–No. 2½ cn)	....	3. Add syrup, water, vanilla, and salt to egg mixture; mix at low speed until well blended. Set aside for use in Step 5.
Water	....	2 cups ...	....	
Vanilla	....	¼ cup ...	....	
Salt	....	1 tsp	....	

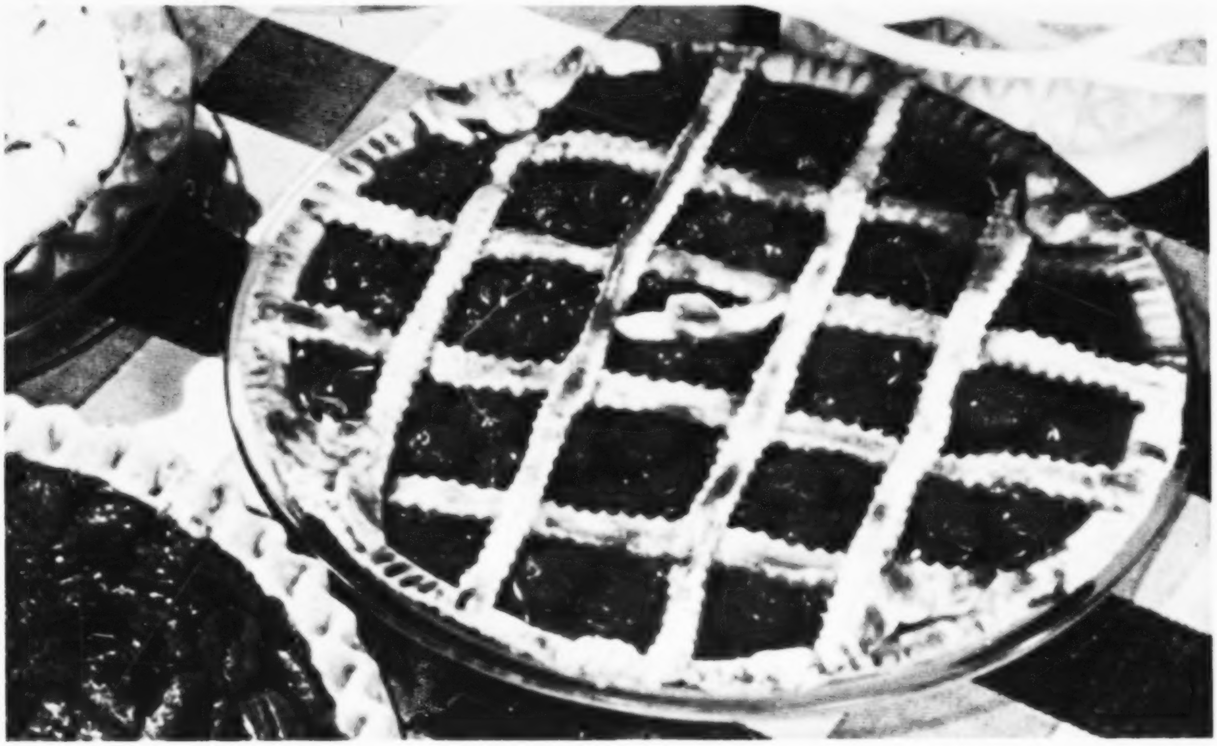
(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine Chocolate, cooking, unsweetened	1 lb ..... 1 lb 4 oz .	2 cups ... 20 squares	....	4. Melt butter or margarine and chocolate over low heat until chocolate is just melted. 5. Add to egg and syrup mixture; mix at low speed until well blended.
Pecans, chopped ..	2 lb 8 oz .	2½ qt ...	....	6. Place 3 oz (¾ cup) pecans into each unbaked pie shell. 7. Pour about 3 cups filling over pecans in each unbaked pie shell. 8. Bake 35 minutes or until filling is set. DO NOT OVERBAKE. 9. Refrigerate until ready to serve. 10. Cut 8 wedges per pie.

VARIATION

1. CHOCOLATE WALNUT PIE: Follow Steps 1 through 5. In Step 6, omit pecans; use 2 lb 8 oz (2½ qt) chopped walnuts. Follow Steps 7 through 10.

CHERRY PIE (Frozen Cherries–Pregelatinized Starch) I. DESSERTS (PASTRY AND PIES) No. 25(1)



CHERRY PIE

(Frozen Cherries—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Cherries, frozen, red tart, pitted	25 lb	2¾ gal ..	....	2. Thaw cherries; drain; reserve juice for use in Step 4 and cherries for use in Step 5.
Sugar, granulated .	4 lb 8 oz .	2½ qt ...	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	1 lb	3½ cups .	....	
Salt	....	1 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice plus water	....	4½ qt ...	....	4. Add reserved juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. 5. Fold cherries carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

CHERRY PIE

(Frozen Cherries—Cornstarch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: 1/6 Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked		17–2 crust		1. See Recipe Nos. I–G–2 and I–1.
Cherries, frozen, red tart, pitted	25 lb	2¾ gal		2. Thaw cherries; drain; reserve juice for use in Step 3 and cherries for use in Step 5.
Reserved juice		1 gal		3. Combine reserved juice, sugar, and salt; bring to a boil.
Sugar, granulated	4 lb 8 oz	2½ qt		
Salt		1 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn	1 lb	3¼ cups .	....	4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat. 5. Fold cherries carefully into thickened mixture. Cool thoroughly. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.
Water, cold	....	1 qt	....	

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

I. DESSERTS (PASTRY AND PIES) No. 27

CHERRY CRUMBLE PIE

YIELD: 100 Portions (17 Pies)	EACH PORTION: 1/6 Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	7 lb	1¾ gal		1. Mix flour, salt, sugar, and shortening in mixer bowl at low speed to form a crumbly mixture. 2. Place 1½ cups of mixture in each pan; press firmly into an even layer against bottom and sides of pan. Set remaining crumb mixture aside for use in Step 5.
Salt	1½ oz	2⅓ tbsp		
Sugar, granulated	4 lb	9⅔ cups		
Shortening	3 lb	1¾ qt		
Cherries, canned, red tart, pitted	25 lb 12 oz	3 gal (4-No. 10 cn)		3. Drain cherries, set juice aside for use in Step 7. 4. Combine cherries and sugar. Spread 2 cups of mixture over crumbs in each pan.
Sugar, granulated	2 lb	4½ cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Spread 1 cup of reserved crumb mixture over cherries in each pan. 6. Bake 50 minutes or until done.
Reserved juice plus water	....	1 gal	....	7. Combine reserved juice and sugar; bring to a boil.
Sugar, granulated .	3 lb	6¾ cups .	....	
Starch, corn	8 oz	1¾ cups .	....	8. Combine cornstarch, salt, and water; stir until smooth. Add gradually to boiling mixture. Stir until well blended; cook at medium heat about 5 minutes. Add butter or margarine and food coloring. 9. Pour about 1½ cups sauce over each baked pie. 10. Cool; cut 6 wedges per pie.
Salt	....	1½ tsp ..	....	
Water, cold	....	2 cups ...	....	
Butter or margarine	4 oz	½ cup ...	....	
Food coloring, red (optional)	....	2 tsp	....	

NOTE: This recipe may be prepared and baked in two 18 by 26–inch sheet pans. Follow Step 1. In Step 2, place 3 qt mixture in each sheet pan. Follow Step 3. In Step 4, use 1 gal cherry mixture and in Step 5 use 2 qt crumb mixture for each pan. Follow Steps 6 through 8. In Step 9, pour about 3 qt sauce over each baked pie. In Step 10, cut 6 by 9.

I. DESSERTS (PASTRY AND PIES) No. 29(1)

CHOCOLATE CREAM PIE

(Dessert Powder, Pudding, Instant)

YIELD: 100 Portions (17 Pies) EACH PORTION: ⅙ Pie

PAN SIZE: 9-inch Pie Pan

Pie shells, baked . .	. . . .	17	. . . .	1. See Recipe Nos. I-G-1 and I-1.
Milk, nonfat, dry . . Water, cold (50°F).	2 lb 2 oz.	7½ cups. 9¾ qt . . .	. . . .	2. Combine milk and water in mixer bowl.
Dessert powder, pudding, instant, chocolate	6 lb 14 oz	1⅓ No. 10 cn	. . . .	3. Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes. 4. Pour about 3 cups filling into each baked pie shell. 5. Refrigerate until ready to serve. 6. Cut 6 wedges per pie.

NOTE: 1. In Step 5, chilled pies may be topped with Whipped Cream (Recipe No. K–15) or Whipped Topping (Recipe No. K–16).
2. For a thicker pie, use 13 pie shells in Step 1; pour about 4 cups filling into each baked pie shell in Step 2. Cut 8 wedges per pie in Step 6.

VARIATIONS

1. CHOCOLATE COCONUT CREAM PIE: Follow Steps 1 through 3. In Step 4, add 2 lb (2¼ qt) chopped, prepared, sweetened coconut to filling; mix well. Pour about 3¼ cups filling into each baked pie shell. Follow Steps 5 and 6.
2. CHOCOLATE NUT CREAM PIE: Follow Steps 1 through 3. In Step 4, add 2 lb (2 qt) chopped, unsalted nuts to filling; mix well. Pour about 3¼ cups filling into each baked pie shell Follow Steps 5 and 6.

ICE CREAM MERINGUE PIE

I. DESSERTS (PASTRY AND PIES) No. 31(2)

ICE CREAM MERINGUE PIE

YIELD: 100 Portions (17 Pies)				EACH PORTION: 1/6 Pie
PAN SIZE: 9-inch Pie Pan				TEMPERATURE: 500°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, baked		17-1 crust		1. See Recipe Nos. I-G-1 and I-1.
Ice cream, partially softened	17 lb	4¼ gal		2. Fill each baked pie shell with 1 qt ice cream. Place in freezer until ice cream hardens.
Meringue		2½ gal		3. Prepare Meringue (Recipe No. I-5 or I-6). 4. Cover ice cream in each pie shell with about 2½ cups meringue. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Bake 3 minutes or until lightly browned. 6. Place pies in freezer until ready to serve. 7. Cut 6 wedges per pie.

NOTE: In Step 6, toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer.

I. DESSERTS (PASTRY AND PIES) No. 32(1)

LEMON CHIFFON PIE

YIELD: 100 Portions (17 Pies)

EACH PORTION: ⅙ Pie

PAN SIZE: 9-inch Pie Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, baked		17–1 crust		1. See Recipe Nos. I–G–1 and I–1.
Dessert powder, gelatin, lemon	3 lb 12 oz	8¾ cups (2½–No. 2½ cn)		2. Dissolve gelatin in boiling water; add cold water. Mix until well blended.
Water, boiling		3½ qt		
Water, cold		2 qt		
Juice, lemon		2 cups		3. Add juice and sugar to gelatin mixture; mix until sugar is dissolved. 4. Refrigerate until gelatin is thickened but not firm.
Sugar, granulated	8 oz	1 cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold		3¾ cups		5. Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
Topping, dessert and bakery products, dehydrated	1 lb	1 qt		
Milk, nonfat, dry	3¼ oz	¾ cup		
Sugar, granulated	4 oz	½ cup		
Vanilla		2 tbsp		
Lemon rind, grated	1 oz	⅓ cup		6. Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form. 7. Fold whipped topping and lemon rind into gelatin. Mix carefully at low speed until well blended. 8. Pour about 5 cups filling into each baked pie shell. 9. Refrigerate about 2 hours or until set. Keep refrigerated until ready to serve. 10. Cut 6 wedges per pie.

(CONTINUED)

LEMON CHIFFON PIE

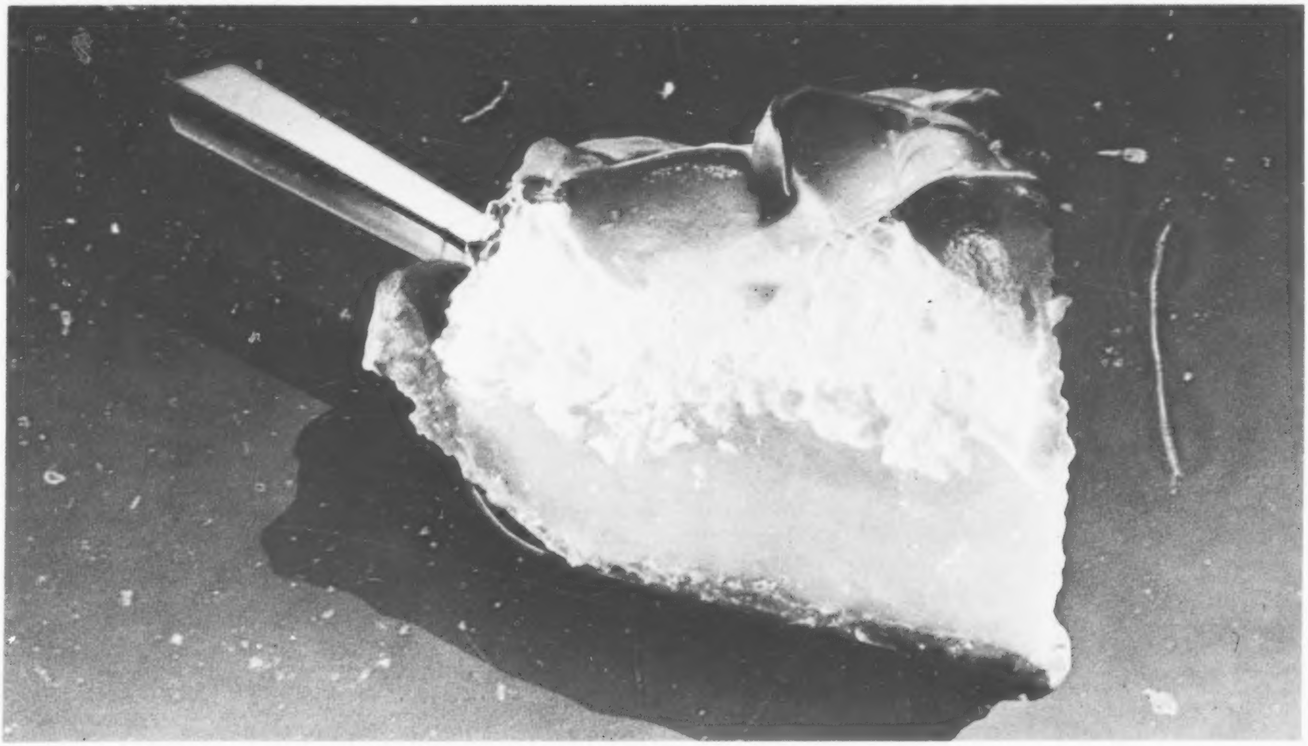
OTE: 1. In Step 3, 3 lb lemons A.P. (12 lemons) will yield 2 cups juice.

2. In Step 3, ½ cup frozen lemon juice concentrate and 1½ cups cold water may be substituted for fresh lemon juice.

3. In Step 5, 3 lb 8 oz (½–No. 10 cn) canned topping, dessert and bakery products, frozen may be used for all ingredients.

LEMON MERINGUE PIE

I. DESSERTS (PASTRY AND PIES) No. 33(1)



I. DESSERTS (PASTRY AND PIES) No. 33(2)

LEMON MERINGUE PIE

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, baked		17–1 crust		1. See Recipe Nos. I–G–1 and I–1.
Sugar, granulated	10 lb	5½ qt		2. Combine sugar, salt, lemon rind, and water. Bring to a boil.
Salt	2 oz	3 tbsp		
Lemon rind, grated	3 oz	1 cup		
Water		1½ gal		
Starch, corn	2 lb	6½ cups		3. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture; cook at medium heat, stirring constantly, until thick and clear.
Water, cold		1½ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	2 lb	1 qt (20 eggs)	....	4. Stir about 1 qt of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture, stirring constantly. Cook at medium heat; stirring frequently, until mixture returns to a boil. Remove from heat.
Butter or margarine Juice, lemon ...... Food coloring, yellow (optional)	1 lb	2 cups ... 5½ cups . 2 to 3 drops	....	5. Add butter or margarine, lemon juice, and food coloring; stir until well blended. Cool slightly. 6. Pour 2¾ to 3 cups filling into each baked pie shell. 7. Prepare Meringue (Recipe No. I–5 or I–6). Spread 2½ cups completely over warm filling (122°F.) in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.

(CONTINUED)

LEMON MERINGUE PIE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				8. Bake 15 to 20 minutes or until lightly browned. 9. Refrigerate until ready to serve. 10. Cut 6 wedges per pie.

NOTE:
1. In Step 2, Pie Filling Mix, Lemon may be used for all ingredients. Prepare 1½ No. 10 cn according to instructions on container.
2. In Step 5, 8 lb 4 oz lemons A.P. (33 lemons) will yield 5½ cups juice.
3. In Step 5, 11 oz frozen lemon juice concentrate and 33 oz cold water may be substituted for fresh lemon juice.
4. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each baked pie shell in Step 6. Cut 8 wedges per pie in Step 10.

VARIATIONS

1. LEMON MERINGUE PIE (EGG YOLKS): Follow Step 1 through 3. In Step 4, use 4 lb 12 oz (48 eggs) fresh whole eggs. Separate whites from yolks. Reserve whites to prepare Meringue (Recipe No. I-5). Beat yolks; add to thickened mixture. Follow Steps 5 and 6. In Step 7, use reserved whites. Follow Steps 8 through 10.
2. LEMON MERINGUE PIE (PIE FILLING, PREPARED): Follow Step 1. Omit Steps 2 through 5. In Step 6, use about 3½ gal (4¼-No. 10 cn) canned prepared lemon pie filling. Heat filling to 122° F.; pour about 3¼ cups into each baked pie shell. Follow Steps 7 through 10.

MIXED FRUIT PIE

YIELD: 100 Portions (17 Pies)	EACH PORTION: 1/6 Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17-2 crust	....	1. See Recipe Nos. I-G-2 and I-1.
Peaches, canned, quarters or slices	6 lb 12 oz	3 qt (1-No. 10 cn)	....	2. Drain peaches, pears, and pineapple. Combine juices; reserve for use in Step 5. 3. Cut pears in small pieces. Drain cherries; discard juice; cut cherries in half. Combine fruits; mix well; set aside for use in Step 6.
Pears, canned, halves or quarters	6 lb 10 oz	3 qt (1-No. 10 cn)	....	
Pineapple, canned, chunks or tidbits	13 lb 8 oz	1½ gal (2-No. 10 cn)	....	
Cherries, maraschino	1 lb 12 oz	3½ cups .	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	4 lb	9⅔ cups		4. Combine sugar, starch, salt, and nutmeg in mixer bowl. Beat at low speed until well blended. **DO NOT WHIP.**
Starch, pregelatinized	1 lb	3½ cups		
Salt		1 tbsp		
Nutmeg, ground		2 tsp		
Reserved juices		1 gal		5. Combine reserved juices and lemon juice; mix until well blended; add gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. 6. Fold fruits carefully into thickened mixture. 7. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 8. Bake 30 to 35 minutes or until lightly browned. 9. Cut 6 wedges per pie.
Juice, lemon		1 cup		

(CONTINUED)

MIXED FRUIT PIE

NOTE:
1. In Step 5, 1 lb 8 oz lemons A.P. (6 lemons) will yield 1 cup juice.
2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 7. Cut 8 wedges per pie in Step 9.

PEACH PIE

(Canned Peaches—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Peaches, canned, quarters or slices	27 lb	3 gal (4–No. 10 cn)	....	2. Drain peaches; reserve juice for use in Step 4 and peaches for use in Step 5.
Sugar, granulated .	5 lb	2¾ qt ...	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	1 lb	3½ cups .	....	
Salt	....	1 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice	. . . .	1 gal . . .	. . . .	4. Add reserved juice to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. 5. Fold peaches carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

I. DESSERTS (PASTRY AND PIES) No. 37

PEACH PIE

(Canned Peaches—Cornstarch)

YIELD: 100 Portions (17 Pies) EACH PORTION: ⅙ Pie

PAN SIZE: 9-inch Pie Pan TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked		17-2 crust		1. See Recipe Nos. I-G-2 and I-1.
Peaches, canned, quarters or slices	27 lb	3 gal (4-No. 10 cn)		2. Drain peaches; reserve juice for use in Step 3 and peaches for use in Step 5.
Reserved juice		1 gal		3. Combine reserved juice, sugar, and salt; bring to a boil.
Sugar, granulated	5 lb	2¾ qt		
Salt		1 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn	12 oz	2½ cups		4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
Water, cold		3 cups		
				5. Fold peaches carefully into thickened mixture. Cool thoroughly.
				6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
				7. Bake 30 to 35 minutes or until lightly browned.
				8. Cut 6 wedges per pie.

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

VARIATION

1. PEACH PIE: (PIE FILLING, PREPARED): Follow Step 1. Omit Steps 2 through 5. Use 28 lb (4–No. 10 cn) canned peach pie filling. Follow Steps 6 through 8.

PEACH PIE

(Frozen Peaches—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)				EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan				TEMPERATURE: 425°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17-2 crust	....	1. See Recipe Nos. I-G-2 and I-1.
Peaches, frozen ...	25 lb	3 gal	....	2. Thaw peaches in unopened cans in refrigerator or at room temperature. Drain; reserve juice for use in Step 4 and peaches for use in Step 5.
Sugar, granulated . Starch, pregelatinized Salt	5 lb ..... 1 lb	2¾ qt ... 3½ cups . 1 tbsp ...	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice plus water	. . . .	1 gal	. . . .	4. Add reserved juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. 5. Fold peaches carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

PEACH PIE

(Frozen Peaches—Cornstarch)

YIELD: 100 Portions (17 Pies) EACH PORTION: ⅙ Pie

PAN SIZE: 9-inch Pie Pan TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked		17-2 crust		1. See Recipe Nos. I-G-2 and I-1.
Peaches, frozen	25 lb	3 gal		2. Thaw peaches in unopened cans in refrigerator or at room temperature. Drain; reserve juice for use in Step 3 and peaches for use in Step 5.
Reserved juice and water		3½ qt		3. Combine reserved juice, sugar, and salt; bring to a boil.
Sugar, granulated	5 lb	2¾ qt		
Salt		1 tbsp		

(OVER)

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INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn	14 oz	3 cups ...	....	4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat. 5. Fold peaches carefully into thickened mixture. Cool thoroughly. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.
Water, cold	....	3 cups ...	....	

NOTE: For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

PEC

CAN PIE

I. DESSERTS (PASTRY AND PIES) No. 40(1)

PECAN PIE

YIELD: 100 Portions (13 Pies)	EACH PORTION: ⅛ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	13–1 crust	....	1. See Recipe Nos. I–G–1 and I–1.
Eggs, whole	6 lb	3 qt (60 eggs)	....	2. Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter or margarine; mix thoroughly.
Sugar, granulated .	5 lb	2¾ qt ...	....	
Butter or margarine, melted	12 oz	1½ cups .	....	
Syrup, blended ...	....	1 gal (5–No. 2½ cn)	....	3. Add syrup, vanilla, and salt; beat at low speed until smooth.
Vanilla	....	¼ cup ...	....	
Salt	1½ oz ...	2⅓ tbsp .	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pecans, chopped . .	2 lb 8 oz .	2½ qt . . .	. . . .	4. Place 3 oz (¾ cup) pecans into each unbaked pie shell. 5. Pour about 2¾ cups filling over pecans in each pie pan. 6. Bake 35 minutes or until filling is set. DO NOT OVERBAKE. 7. Refrigerate until ready to serve. 8. Cut 8 wedges per pie.

VARIATION

1. **WALNUT PIE**: Follow Steps 1 through 3. In Step 4, omit pecans; use 2 lb 8 oz (2½ qt) chopped walnuts. Follow Steps 5 through 8.

PINEAPPLE PIE

(Canned Pineapple—Pregelatinized Starch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17–2 crust	....	1. See Recipe Nos. I–G–2 and I–1.
Pineapple, canned, crushed	20 lb 7 oz	2¼ gal (3–No. 10 cn)	....	2. Drain pineapple; reserve juice for use in Step 4 and pineapple for use in Step 5.
Sugar, granulated .	4 lb	9⅔ cups	....	3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	9 oz	2 cups ...	....	
Salt	....	1 tsp	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved juice		3 qt		4. Combine reserved juice and lemon juice; mix until well blended; add gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. 5. Fold pineapple carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.
Juice, lemon		¼ cup		

NOTE: 1. In Step 4, 6 oz lemons A.P. (1½ lemons) will yield ¼ cup juice.
2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

I. DESSERTS (PASTRY AND PIES) No. 42

PINEAPPLE PIE

(Canned Pineapple—Cornstarch)

YIELD: 100 Portions (17 Pies)	EACH PORTION: ⅙ Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
ie shells, unbaked	....	17-2 crust	....	1. See Recipe Nos. I-G-2 and I-1.
ineapple, canned, crushed	20 lb 7 oz	2¼ gal (3-No. 10 cn)	....	2. Drain pineapple; reserve juice for use in Step 3 and pineapple for use in Step 5.
eserved juice .... ugar, granulated . alt	.... 4 lb	3 qt ..... 9⅔ cups . 1 tsp	....	3. Combine reserved juice, sugar, and salt; bring to a boil.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn Water, cold	12 oz	2½ cups 1 qt		4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
Juice, lemon		¼ cup		5. Fold pineapple and lemon juice carefully into thickened mixture. 6. Pour 2¾ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake 30 to 35 minutes or until lightly browned. 8. Cut 6 wedges per pie.

NOTE: 1. In Step 3, 6 oz lemons A.P. (1½ lemons) will yield ¼ cup juice.

2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 6. Cut 8 wedges per pie in Step 8.

PINEAPPLE CHIFFON PIE

YIELD: 100 Portions (17 Pies) EACH PORTION: 1/6 Pie

PAN SIZE: 9–inch Pie Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, baked ..	....	17–1 crust	....	1. See Recipe Nos. I–G–1 and I–1.
Pineapple, canned, crushed	3 lb 7 oz .	1½ qt (½–No. 10 cn)	....	2. Drain pineapple; reserve juice for use in Step 3 and pineapple for use in Step 8.
Dessert powder, gelatin, lemon	3 lb 12 oz	2½–No. 2½ cn	....	3. Dissolve gelatin in boiling water; add reserved juice and cold water. Mix until well blended.
Water, boiling	....	3 qt	....	
Reserved juice plus water, cold	....	2 qt	....	4. Refrigerate until gelatin is thickened but not firm.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold		3¾ cups		5. Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7. 6. Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form. 7. Fold whipped topping into gelatin. Mix carefully at low speed until well blended. 8. Fold pineapple carefully into gelatin mixture.
Topping, dessert and bakery products, dehydrated	1 lb	1 qt		
Milk, nonfat, dry	3½ oz	¾ cup		
Sugar, granulated	4 oz	½ cup		
Vanilla		2 tbsp		

(CONTINUED)

I. DESSERTS (PASTRY AND PIES) No. 43(2)

PINEAPPLE CHIFFON PIE

GREDIENTS	WEIGHTS	MEASURES		METHOD
				9. Pour about 5¾ cups filling into each baked pie shell. 10. Refrigerate about 2 hours or until set. Keep refrigerated until ready to serve. 11. Cut 6 wedges per pie.

E: In Step 5, 3 lb 8 oz (½–No. 10 cn) topping, dessert and bakery products, frozen may be used for all ingredients.

VARIATION

TRAWBERRY CHIFFON PIE: Follow Step 1. In Step 2, omit pineapple; use 6 lb (3 qt–1–No. 10) canned strawberries, frozen. Thaw and drain thoroughly. In Step 3, omit dessert powder, elatin, lemon; use dessert powder, gelatin, strawberry. Follow Steps 4 through 11.

I. DESSERTS (PASTRY AND PIES) No. 44(1)

RAINBOW PIE

YIELD: 100 Portions (13 Pies) EACH PORTION: 1/8 Pie

PAN SIZE: 9-inch Pie Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, graham cracker crust		13-1 crust		1. See Recipe No. I-2.
Dessert powder, gelatin:				2. Dissolve each flavor of gelatin separately in 3 qt boiling water. Pour each flavor into a 12 by 20-inch steam table pan. Refrigerate until very firm. Cut into ½-inch cubes for use in Step 6.
Orange	1 lb 8 oz	1-No. 2½ cn		
Raspberry	1 lb 3 oz	1-No. 2½ cn		
Lime	1 lb 8 oz	1-No. 2½ cn		
Water, boiling		2¼ gal		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, juice		2 qt (1⅓–No. 3 cyl cn)		3. Heat pineapple juice to boiling; add lemon gelatin and sugar. Stir to dissolve. Refrigerate until slightly thickened, but not firm. Set aside for use in Step 5.
Dessert powder, gelatin, lemon	1 lb 8 oz	1–No. 2½ cn		
Sugar, granulated	12 oz	1¾ cups		
Water, cold		5½ cups		4. Pour cold water into chilled mixer bowl; add topping and milk. Using whip, beat at low speed 3 minutes or until well blended. Scrape down bowl and whip. Whip at high speed 5 to 10 minutes or until stiff peaks are formed. 5. Fold thickened lemon gelatin mixture into whipped topping. Mix carefully until well blended.
Topping, dessert and bakery products, dehydrated	1 lb 8 oz	1½–qt		
Milk, nonfat, dry	5 oz	1⅛ cups		

(CONTINUED)

RAINBOW PIE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Combine orange, raspberry, and lime gelatin cubes. Mix gently. Add to topping mixture; fold gently to distribute gelatin cubes. If necessary, chill topping mixture until thick enough to hold cubes in place. 7. Place about 5 cups filling into each pie shell. 8. Refrigerate 2 hours or until very firm. Keep refrigerated until ready to serve. 9. Cut 8 wedges per pie.

NOTE: 1. In Step 1, pie crust, preformed, graham cracker may be used.

2. In Step 4, 5 lb 4 oz (¾–No. 10 cn) canned topping, dessert and bakery products, frozen may be used for all ingredients.

CHOCOLATE AND VANILLA PIE

(Dessert Powder, Pudding, Instant)

YIELD: 100 Portions (13 Pies)				EACH PORTION: ⅛ Pie
PAN SIZE: 9-inch Pie Pan				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, baked ..	....	13–1 crust	....	1. See Recipe Nos. I–G–1 and I–1.
Milk, nonfat, dry .. Water, cold	2 lb 1 oz .	7¼ cups . 9½ qt ...	....	2. Reconstitute milk. Chill to 50°F. before using in Steps 3, 5, and 6.
Dessert powder, pudding, instant, chocolate	3 lb 4 oz .	⅔–No. 10 cn	....	3. Pour 4¾ qt chilled milk into mixer bowl; add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides and bottom of bowl. Whip at medium speed 2 minutes or until smooth.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				4. Pour about 1¾ cups filling into each baked pie shell.
Dessert powder, pudding, instant, vanilla	3 lb 10 oz	⅔–No. 10 cn	....	5. Pour 4¾ qt chilled milk into mixer bowl; add dessert powder. Using whip, blend 15 seconds at low speed or until well blended. Scrape down sides and bottom of bowl. Whip at medium speed 2 minutes or until smooth. Set aside for use in Step 7.
Topping, dessert and bakery products, dehydrated	8 oz	2 cups ...	....	6. Pour 2 cups chilled milk into mixer bowl; add topping, sugar, and vanilla. Whip at low speed 3 minutes or until blended. Scrape down sides of bowl. Whip at high speed until stiff.
Sugar, granulated .	....	2 tbsp ...	....	
Vanilla	....	2 tbsp ...	....	

(CONTINUED)

CHOCOLATE AND VANILLA PIE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				7. Fold whipped topping into vanilla pie filling. Spread 3 cups over chocolate filling in each baked pie shell. 8. Refrigerate at least 1 hour or until ready to serve. 9. Cut 8 wedges per pie.

NOTE: 1. In Step 1, 1 lb 12 oz canned topping, dessert and bakery products, frozen, may be used for all ingredients.
2. In Step 6, 2 tbsp rum flavoring may be substituted for vanilla.
3. In Step 8, chilled pies may be topped with Whipped Cream (Recipe No. K-15) or Whipped Topping (Recipe No. K-16).

SWEET POTATO PIE

YIELD: 100 Portions (17 Pies)	EACH PORTION: 1/6 Pie
PAN SIZE: 9-inch Pie Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie shells, unbaked	....	17-1 crust	....	1. See Recipe Nos. I-G-1 and I-1.
Sweet potatoes, canned, vacuum packed	12 lb 6 oz	2 gal (11-No. 3 vac cn)	....	2. Mix sweet potatoes in mixer bowl at medium speed 5 minutes or until smooth.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	2 lb 8 oz	1¼ qt (24 eggs)		3. Combine eggs, sugars, milk, salt, cinnamon, nutmeg, ginger, and cloves. Stir until well blended. Add to sweet potatoes.
Sugar, granulated	1 lb 8 oz	3½ cups		
Sugar, brown	2 lb 4 oz	1½ qt		
Milk, nonfat, dry	13 oz	2⅞ cups		
Salt		1 tbsp		
Cinnamon, ground	1¼ oz	5 tbsp		
Nutmeg, ground		2 tbsp		
Ginger, ground		2 tbsp		
Cloves, ground		1 tbsp		
Water, warm		3¾ qt		4. Add water and butter or margarine to sweet potato mixture; beat at low speed until well blended. 5. Pour 2¾ to 3 cups filling into each unbaked pie shell.
Butter or margarine, melted	5 oz	⅔ cup		

(CONTINUED

SWEET POTATO PIE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Bake 45 to 55 minutes or until knife inserted into filling comes out clean. Center may be soft but will set when cool. 7. Refrigerate until ready to serve. 8. Cut 6 wedges per pie.

NOTE: 1. In Step 2, 10–No. 2½ cn canned, drained sweet potatoes may be used.
2. For a thicker pie, use 13 pie shells in Step 1; pour about 3½ cups filling into each unbaked pie shell in Step 5. Cut 8 wedges per pie in Step 8.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS)

APPLESAUCE CRISP

YIELD: 100 Portions (2 Pans)	EACH PORTION: See Step 9
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, pregelatinized	5 oz	1 cup		1. Mix starch, sugar, cinnamon, nutmeg, and salt together in mixer bowl. Blend well.
Sugar, granulated	2 lb	4½ cups		
Cinnamon, ground		2 tbsp		
Nutmeg, ground		1 tbsp		
Salt		2¼ tsp		
Water, warm		1¼ qt		2. Add water and butter or margarine. Mix well.
Butter or margarine, melted	4 oz	½ cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Applesauce, canned	10 lb 2 oz	4½ qt (1½–No. 10 cn)		3. Add applesauce, raisins, and lemon juice. Blend thoroughly. Set aside for use in Step 6.
Raisins, washed, drained	1 lb	3 cups		
Juice, lemon		¼ cup		
Flour, wheat, general purpose, sifted	5 lb	1¼ gal		4. Combine flour, rolled oats, salt, brown sugar, and butter or margarine; mix until crumbly.
Cereal, rolled oats	2 lb	2½ qt		5. Place 2¼ qt crumb mixture in each greased pan; spread evenly over bottom of pan.
Salt		2¼ tsp		
Sugar, brown	4 lb	2¾ qt		
Butter or margarine, softened	3 lb	1½ qt		6. Spread an equal quantity of applesauce mixture in each pan. 7. Sprinkle remaining crumb mixture (about 3 qt) over applesauce mixture in each pan.

(CONTINUED)

APPLESAUCE CRISP

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				8. Bake 35 to 40 minutes or until lightly browned. 9. Cut 6 by 9. Serve with serving spoon or spatula.

NOTE: 1. 5 oz (1 cup) cornstarch may be substituted for pregelatinized starch. Omit Steps 1 and 2. Combine cornstarch with 2 lb (4½ cups) granulated sugar and 1¼ qt cool water; stir until smooth. Heat to boiling; reduce heat; cook until thick and clear. Remove from heat. Add 4 oz (½ cup) butter or margarine, 2 tbsp ground cinnamon, 1 tbsp ground nutmeg, and 2¼ tsp salt. Mix well. Follow Steps 3 through 9.

2. In Step 3, 6 oz lemons A.P. (1½ lemons) will yield ¼ cup juice.

3. In Step 3, 1½–No. 2½ cn canned instant applesauce may be used. Rehydrate according to instructions on container.

VARIATION

1. APPLESAUCE CRISP (OATMEAL COOKIE MIX): Follow Steps 1 through 3. In Step 4, omit ingredients; use 9 lb (2–No. 10 cn) canned Oatmeal Cookie Mix combined with 1 lb (2 cups) softened butter or margarine. Follow Steps 5 through 9.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 3

BAKED APPLES

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Apple
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, cooking fresh, whole A.P.	39 lb	100 apples		1. Wash apples; remove cores. Score apples once around the middle to prevent bursting. Place on pans.
Water, hot		2½ qt		2. Combine water, butter or margarine, cinnamon, salt, and sugar; pour over apples in each pan.
Butter or margarine	8 oz	1 cup		
Cinnamon, ground		2 tsp		
Salt		1 tsp		3. Bake 45 minutes or until tender, basting occasionally.
Sugar, granulated	7 lb	1 gal		

(OVER)

VARIATIONS

1. BAKED APPLES WITH MINCEMEAT FILLING: Follow Step 1. Use 5 lb (⅔–No. 10 cn) canned mincemeat. Fill cavity in center of each apple with 1 tbsp mincemeat. Follow Steps 2 and 3.
2. BAKED APPLES WITH RAISIN COCONUT FILLING: Follow Step 1. Mix 1 lb 8 oz (4½ cups) raisins, washed, drained, with 8 oz (3 cups) chopped, prepared, sweetened coconut. Fill cavity in center of each apple with 1 tbsp mixture. Follow Steps 2 and 3.
3. BAKED APPLES WITH RAISIN NUT FILLING: Follow Step 1. Mix 1 lb 8 oz (4½ cups) raisins, washed, drained, with 1 lb 4 oz (1¼ qt) chopped, unsalted nuts. Fill cavity in center of each apple with 1⅔ tbsp mixture. Follow Steps 2 and 3.

CRANBERRY CRUNCH

YIELD: 100 Portions (2 Pans)	EACH PORTION: See Step 6
PAN SIZE: 18 by 26–inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb	2 qt		1. Combine flour, brown sugar, rolled oats, baking powder, and baking soda in mixer bowl.
Sugar, brown	2 lb 8 oz	1¾ qt		
Cereal, rolled oats	1 lb 4 oz	7½ cups		
Baking powder		1½ tsp		
Baking soda		1¾ tsp		
Butter or margarine, softened	1 lb 8 oz	3 cups		2. Add butter or margarine; mix until crumbly.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cranberry sauce, jellied or whole	14 lb 10 oz	1½ gal (2–No. 10 cn)	. . . .	3. Break up cranberry sauce with a wire whip. Spread 3 qt evenly over bottom of each greased pan. 4. Sprinkle about 3 qt crumb mixture over cranberry sauce in each pan. 5. Bake 40 minutes or until lightly browned. 6. Cut 6 by 9. Serve with serving spoon or spatula.

NOTE: 1. In Step 3, 14⅔–No. 300 cn canned cranberry sauce, jellied or whole, may be used.
2. Serve with Ice Cream (Recipe No. J–12), Whipped Topping (Recipe No. K–16), or Custard Sauce (Recipe No. K–7).

VARIATION

1. CRANBERRY CRUNCH (OATMEAL COOKIE MIX): Omit Steps 1 and 2; use 4 lb 8 oz (1–No. 10 cn) canned Oatmeal Cookie Mix combined with 8 oz (1 cup) softened butter or margarine. Follow Steps 3 through 6.

FLUFFY FRUIT CUP

YIELD: 100 Portions EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, canned, chunks or tidbits	10 lb 2 oz	4½ qt (1½–No. 10 cn)	....	1. Drain pineapple; drain cherries and cut into halves. 2. Combine pineapple, cherries, oranges, grapes, bananas, and marshmallows; mix well. Set aside for use in Step 4.
Cherries, maraschino	1 lb 12 oz	3½ cups (1¾–16 oz jar)	....	
Oranges, fresh, peeled, cut in halves and sliced	4 lb	2½ qt ...	....	
Grapes, fresh, seeded, cut in halves	3 lb	2 qt	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, fresh, peeled, thinly sliced	4 lb	3¼ qt		
Marshmallows, miniature	1 lb	2¼ qt		
Water, cold		1⅞ cups		3. Pour cold water into mixer bowl; add topping, milk, sugar, and vanilla. Using whip at low speed, whip 3 minutes or until thoroughly blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks are formed.
Topping, dessert and bakery products, dehydrated, packed	8 oz	2 cups		
Milk, nonfat, dry	1¾ oz	6 tbsp		
Sugar, granulated		1 tbsp		4. Fold mixed fruit into whipped topping. Mix carefully until thoroughly blended. 5. Refrigerate until ready to serve.
Vanilla		1 tbsp		

NOTE: 1. In Step 2, 5 lb (14 oranges) fresh oranges A.P. will yield 4 lb peeled oranges. 3 lb 6 oz fresh grapes A.P. will yield 3 lb grapes. 6 lb 3 oz fresh bananas A.P. will yield 4 lb thinly sliced bananas.

2. In Step 3, 2 qt sour cream sauce mix may be used for all ingredients. Mix according to instructions on container.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 6

FRUIT CUP

YIELD: 100 Portions (3¼ Gallons) EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, fresh, eating, A.P.	4 lb	10 apples (approx.)	....	1. Wash and core apples. Do not pare. 2. Peel oranges.
Oranges, fresh, A.P.	4 lb	12 oranges (approx.)	....	
Peaches, halves, quarters or slices, canned	6 lb 12 oz	3 qt (1–No. 10 cn)	....	3. Cut apples, oranges, peaches, and pears into ¾-inch pieces. Combine with pineapple and juice from all fruits. 4. Cover and refrigerate until ready to serve.
Pears, halves or quarters, canned	6 lb 10 oz	3 qt (1–No. 10 cn)	....	
Pineapple chunks or tidbits, canned	13 lb 8 oz	1½ gal (2–No. 10 cn)	....	

(OVER)

VARIATIONS

1. AMBROSIA: Follow Steps 1 and 2. In Step 3, add 1 lb (1½ qt) chopped, prepared, sweetened coconut. Follow Step 4.
2. BANANA FRUIT CUP: Follow Steps 1 and 2. In Step 3, omit peaches and pears; add 10 lb bananas A.P. (30 bananas) peeled and thinly sliced. Follow Step 4.
3. MELON FRUIT CUP: Follow Steps 1 and 2. In Step 3, omit pineapple; add 12 lb pared and diced cantaloupe A.P. (5 to 6 cantaloupes). Follow Step 4.
4. STRAWBERRY FRUIT CUP: Omit Step 1. Follow Step 2. Follow Step 3, omitting pears and apples; add 12 lb partially thawed, frozen strawberries. Follow Step 4.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 7

FRUIT GELATIN

YIELD: 100 Portions (3 Pans) EACH PORTION: ⅔ Cup

PAN SIZE: 12 by 20-inch Steam Table Pan

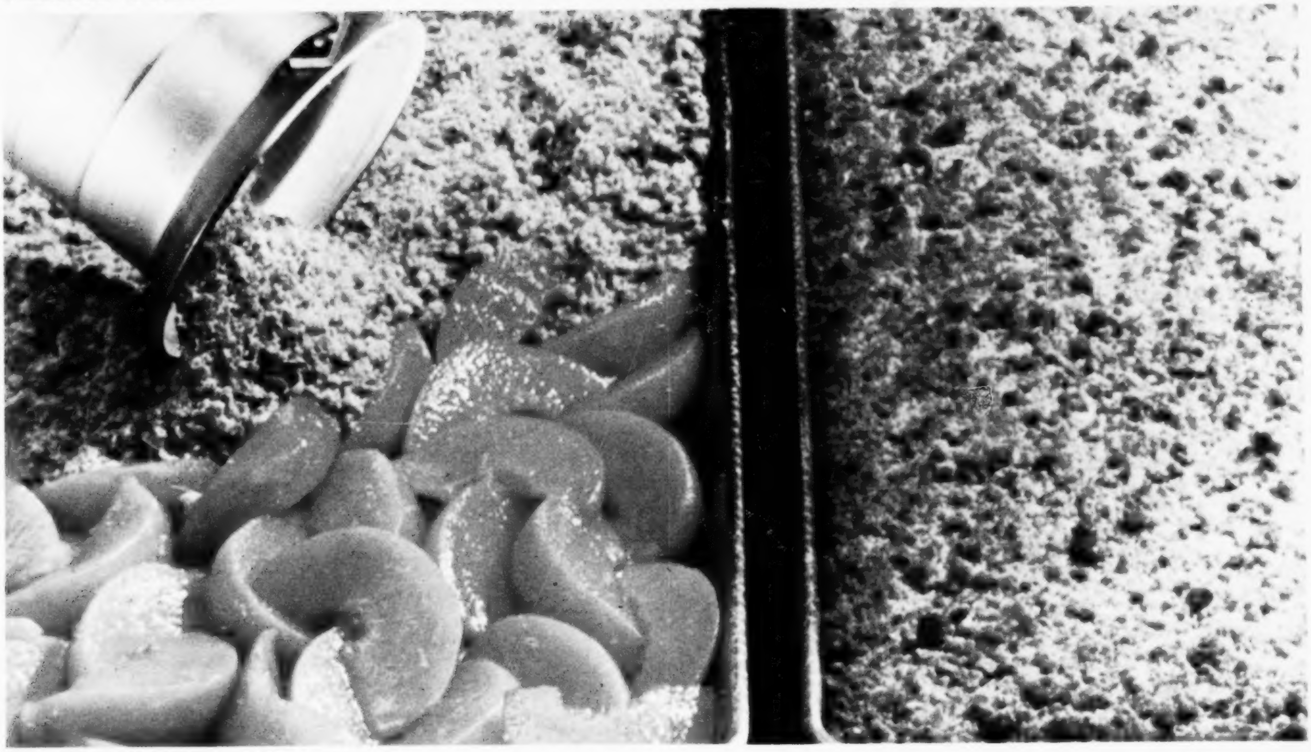
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fruit, canned	....	2-No. 10 cn	....	1. Drain fruit; reserve juice for use in Step 3 and fruit for use in Step 5.
Dessert powder, gelatin Water, boiling	4 lb 8 oz	3-No. 2½ cn 1 gal	....	2. Dissolve gelatin in boiling water.
Juice and water, cold	....	2 gal	....	3. Add juice and water; stir to mix well. 4. Pour about 1 gal into each pan. Chill until slightly thickened. 5. Fold an equal quantity of fruit into gelatin in each pan. Chill until firm.

(OVER)

VARIATIONS

1. BANANA GELATIN: Omit Step 1. Follow Step 2. In Step 3, use 2 gal cold water. Follow Step 4. In Step 5, use 15 lb bananas A.P. (45 bananas). Add an equal quantity of peeled and thinly sliced bananas to gelatin in each pan.
2. FRUIT FLAVORED GELATIN: Omit fruit in Step 1. Follow Step 2. In Step 3, use any juice reserved from canned fruit. Follow Step 4, except chill until firm. Omit Step 5.
3. FRUIT GELATIN (CRUSHED ICE METHOD): Follow Step 1. In Step 2, dissolve gelatin in 4½ qt boiling juice and water. Omit Step 3. Add 15 lb (3¾ gal) crushed ice, stirring constantly until ice is melted and gelatin begins to thicken. Add fruit; stir until blended; pour into pans. Chill until firm.

PEACH CRISP



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 9

STEWED PRUNES

YIELD: 100 Portions (3 Gallons) EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Prunes, dried	7 lb	4¾ qt		1. Wash prunes.
Water, lukewarm		2 gal		2. Combine prunes and water, cover; heat to just below boiling. Simmer 40 minutes.
Sugar, granulated	1 lb	2¼ cups		3. Add sugar and lemon slices; simmer 5 minutes or until sugar is dissolved.
Lemons, fresh, sliced A.P. (optional)	12 oz	3 lemons		

NOTE: 1. Dried prunes may be prepared without cooking. Cover prunes with boiling water, add sugar, cover and refrigerate for 24 hours.

2. Prunes improve in flavor if refrigerated overnight before serving.

VARIATION

1. STEWED PRUNES (CANNED PRUNES): In Step 1, use 2–No. 10 cn canned, whole, unpitted prunes. Omit Steps 2 and 3. Heat to just below boiling. Cool before serving. **EACH PORTION:** 6 Prunes.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 10

STRAWBERRY GELATIN

YIELD: 100 Portions (3 Pans)	EACH PORTION: ⅔ Cup
PAN SIZE: 12 by 20-inch Steam Table Pan	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Dessert powder, gelatin, strawberry	4 lb 8 oz .	3–No. 2½ cn	....	1. Dissolve gelatin in boiling water.
Water, boiling	....	1¾ gal ..	....	
Strawberries, frozen, partially thawed	15 lb	7½ qt ...	....	2. Add strawberries and juice; stir gently until strawberries thaw and separate. 3. Pour about 1½ gal gelatin mixture into each pan. 4. Chill until firm.
Juice, lemon, fresh (optional)	....	½ cup ...	....	

NOTE: 12 oz lemons A.P. (3 lemons) will yield ½ cup juice.

BANANA SPLITS

BANANA SPLITS

YIELD: 100 Portions

EACH PORTION: 1 Banana Split

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, A.P.	17 lb	50 bananas		1. Peel and slice bananas lengthwise into quarters; place on a sheet pan (18 by 26 inches). 2. Pour juice over bananas; cover with waxed paper; refrigerate until ready to serve.
Juice, orange		2 cups		
Ice cream		3¼ gal		3. Make up banana splits to order. Place ½ cup (1–No. 8 scoop) ice cream in soup bowl. Drain 2 banana quarters; place one on each side of ice cream. Ladle 2 tbsp (1–No. AA ladle) sauce over ice cream. Top with 1 tbsp whipped topping, 1 tsp chopped nuts, and ½ maraschino cherry.
Ice cream topping or sauce		3¼ qt		
Whipped topping		2 qt		
Nuts, chopped	8 oz	2 cups		
Cherries, maraschino (optional)	1 lb 12 oz	1¾–16 oz jar		

(OVER)

NOTE: 1. In Step 2, 4 lb (8 oranges) fresh oranges A.P. will yield 2 cups juice.
2. In Step 2, bananas may be dipped in solution of antioxidant and water instead of orange juice. See Recipe Card A–20.
3. In Step 3, Butterscotch Sauce, Recipe No. K–2; Caramel Sauce, Recipe No. K–3; Chocolate Sauce, Recipe No. K–5 or Topping, Ice Cream, canned, Butterscotch, Fudge, Marshmallow, Pineapple, or Strawberry may be used .
4. In Step 3, Whipped Topping, Recipe No. K–16 may be used.

VANILLA ICE CREAM

YIELD: 100 Portions (5 Gallons)

EACH PORTION: ¾ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water (40° to 70°F.)	....	1¾ gal ..	....	1. Pour water into container; add dehydrated mix; stir until powder is dissolved. 2. If possible, chill mixture to 40°F. before putting into freezer. 3. Pour mixture into ice cream freezer; start dasher motor; turn on refrigeration. Freeze until a stiff creamy consistency is obtained. Turn off refrigeration. Allow freezer to run until ice cream mixture has doubled in volume (100% overrun). 4. Drain from freezer into a chilled container. Cover; store at 0° F. or below.
Ice cream mix, dehydrated	8 lb 8 oz .	2–No. 10 cn	....	

(OVER)

NOTE: 1. In Step 1, vanilla flavoring (2 to 8 oz) may be used if stronger flavor is desired.
2. For 100% overrun, 1 pint should weigh 9 oz at the time of drawing.
3. Dehydrated ice cream mix cannot be prepared in a soft serve ice cream freezer.

VARIATIONS

1. BANANA ICE CREAM: In Step 1, add 1 tbsp egg shade food coloring. Follow Step 2. In Step 3, as mixture starts to freeze, add 6 lb mashed bananas (9 lb bananas A.P.). Follow Step 4.
2. BUTTERSCOTCH ICE CREAM: In Step 1, add 2 qt Butterscotch Sauce (Recipe No. K–2). Follow Steps 2 through 4.
3. CHOCOLATE ICE CREAM: In Step 1, mix together 1 lb (1 qt) cocoa, 8 oz (1 cup) granulated sugar, and 3 qt water. Bring mixture to a boil. Cool. Combine cooled mixture, 1 gal water, and 8 lb 8 oz (2–No. 10 cn) dehydrated ice cream mix. Follow Steps 2 through 4.
4. CHOCOLATE RIBBON ICE CREAM: Follow Steps 1 through 3. In Step 4, pour 2 qt Chocolate Sauce (Recipe No. K–5) in a fine stream into soft ice cream as it is removed from ice cream freezer. Do not stir.
5. COFFEE ICE CREAM: In Step 1, combine 3½ qt brewed coffee, 3½ qt water, and 8 lb 8 oz (2–No. 10 cn) dehydrated ice cream mix. Follow Steps 2 through 4.
6. PEACH ICE CREAM: Follow Steps 1 and 2. In Step 3, thaw and crush 10 lb frozen peaches or crush 6 lb fresh peaches (8 lb fresh peaches A.P.); add as mixture starts to freeze. Follow Step 4.

(CONTINUED)

VANILLA ICE CREAM

7. **PINEAPPLE ICE CREAM**: Follow Steps 1 and 2. In Step 3, add 6 lb 13 oz (1–No. 10 cn) drained, crushed, canned pineapple as mixture starts to freeze. Follow Step 4.
8. **REVEL ICE CREAM**: Follow Steps 1 through 3. Heat 3 lb (1¼–No. 2½ cn) jelly or jam until pouring consistency. In Step 4, pour in a fine stream into soft ice cream as it is removed from ice cream freezer. Do not stir.
9. **STRAWBERRY ICE CREAM**: Follow Steps 1 and 2. In Step 3, completely thaw 6 lb frozen strawberries; add as mixture starts to freeze. Follow Step 4. Optional: In Step 1, a few drops of red food coloring may be added.

BAKED CUSTARD

YIELD: 100 Portions (3 Pans) **EACH PORTION**: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan **TEMPERATURE**: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry Water, warm	2 lb	1¾ qt 9¼ qt		1. Reconstitute milk. Heat to just below boiling. DO NOT BOIL. Set aside for use in Step 3.
Eggs, whole, slightly beaten Sugar, granulated Salt Vanilla	6 lb 2 lb 8 oz	3 qt (60 eggs) 5½ cups 2¼ tsp ¼ cup		2. Combine eggs, sugar, salt, and vanilla in mixer bowl; beat thoroughly. 3. Gradually add milk; blend thoroughly. 4. Pour 1 gal of mixture into each ungreased pan.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Nutmeg, ground . . .	. . . .	1 tbsp . . .	. . . .	5. Sprinkle top of mixture lightly with nutmeg. 6. Bake about 45 minutes or until custard is firm. Cover; refrigerate until ready to serve.

VARIATIONS

1. BAKED CARAMEL CUSTARD: In Step 1, caramelize 2 lb (4½ cups) granulated sugar by heating over low heat until brown; add gradually to milk, stirring constantly. In Step 2, use 2 tbsp vanilla. Follow Steps 3 and 4. Omit Step 5. Follow Step 6.
2. BAKED CHOCOLATE CUSTARD: In Step 1, use 8¼ qt water. In Step 2, combine 8 oz (1 cup) granulated sugar, 12 oz (3 cups) cocoa, and 1 qt hot water; add slowly to egg mixture. Follow Steps 3 and 4. Omit Step 5. Follow Step 6.
3. BAKED COCONUT CUSTARD: Follow Steps 1 through 4. Omit Step 5. In Step 6, use 1 lb (1½ qt) chopped, prepared, sweetened coconut; sprinkle 2 cups over each pan of custard after 25 minutes of baking.
4. BREAD CUSTARD PUDDING: Follow Step 1. In Step 2, decrease eggs to 3 lb (1½ qt(30 eggs)). In Step 3, add 2 lb (1½ gal) ½-inch bread cubes to mixture. Mix at medium speed until bread is thoroughly blended. Follow Steps 4 and 5. In Step 6, increase baking time to 1 hour or until firm.

BAKED RICE PUDDING

YIELD: 100 Portions (4 Pans)	EACH PORTION: ⅔ Cup
PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain . . . Water, cold . . . . Salt	3 lb 8 oz . . . . 1½ oz . . .	2 qt . . . . . 1½ gal . . 2⅓ tbsp .	. . . .	1. Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat, cover tightly; simmer 15 to 20 minutes or until water is absorbed. Set aside for use in Step 3.
Milk, nonfat, dry . . Water, warm . . . . . . Eggs, whole, slightly beaten Butter or margarine, melted	1 lb 4 oz . . . . 2 lb 8 oz . 1 lb 8 oz .	4½ cups . 5½ qt . . . 1¼ qt (24 eggs) 3 cups . . .	. . . .	2. Reconstitute milk; add eggs, butter or margarine, sugar, and vanilla; blend thoroughly.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated . Vanilla	2 lb	4½ cups . 3 tbsp . . .	. . . .	
Raisins, washed, drained	2 lb 8 oz .	7½ cups .	. . . .	3. Add rice and raisins; blend thoroughly. 4. Pour about 1 gal of mixture into each greased pan. 5. Bake 40 minutes. Stir after 10 minutes to distribute raisins. 6. Cover, refrigerate until ready to serve. 7. Cut 4 by 6.

NOTE: In Step 2, 12 oz (3 cups) dehydrated egg mix combined with 3⅔ cups warm water may be substituted for whole eggs. See Recipe Card A-8.

VARIATIONS

1. BAKED COCONUT RICE PUDDING: Follow Steps 1 and 2. In Step 3, omit raisins; fold 1 lb 8 oz (2½ qt) chopped, prepared, sweetened coconut into mixture. Follow Step 4. In Step 5, do not stir. Follow Steps 6 and 7.
2. BAKED PINEAPPLE CHERRY RICE PUDDING: Follow Steps 1 and 2. In Step 3, omit raisins; add 6 lb 13 oz (1–No. 10 cn) canned, undrained crushed pineapple and 1 lb 12 oz (1¾–16 oz jar) drained, chopped, maraschino cherries to mixture. Follow Step 4. In Step 5, do not stir. Follow Steps 6 and 7.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 16

BREAD PUDDING

YIELD: 100 Portions (3 Pans)	EACH PORTION: ⅔ Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, day old, ½ inch cubes	4 lb	13½ qt ..	....	1. Place about 4½ qt bread in each greased pan. Pour butter or margarine over bread cubes, toss lightly. Toast in oven until light brown.
Butter or margarine, melted	1 lb	2 cups ...	....	
Eggs, whole, slightly beaten	3 lb	1½ qt (30 eggs)	....	2. Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
Sugar, granulated .	2 lb 12 oz	1½ qt ...	....	
Salt	1 oz	1⅔ tbsp.	....	
Nutmeg, ground ...	....	1 tbsp ...	....	
Vanilla	....	¼ cup ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	2 lb	1¾ qt		3. Reconstitute milk; combine with egg mixture. Pour 1 gal over bread cubes in each pan. Add about 3 cups raisins to each pan. 4. Bake 1 hour or until firm. After baking 15 minutes, stir to distribute raisins. 5. Cover; refrigerate until ready to serve. 6. Cut 4 by 8.
Water, warm		2¼ gal		
Raisins, washed, drained	3 lb	2¼ qt		

NOTE: In Step 2, 15 oz (3¾ cups) dehydrated egg mix combined with 4½ cups warm water may be used for whole eggs. See Recipe Card A–8.

VARIATIONS

1. CHOCOLATE CHIP BREAD PUDDING: Follow Steps 1 and 2. In Step 3, omit raisins; use 2 lb 4 oz (3–12 oz pg) chocolate, cooking, semi–sweet chips or chocolate flavored baking chips; add 12 oz (1 pg) chips to each pan. In Step 4, do not stir during baking. Follow Steps 5 and 6.
2. COCONUT BREAD PUDDING: In Step 1, use 1 lb 8 oz (2¼ qt) chopped, prepared, sweetened coconut; toss 8 oz (3 cups) coconut with toasted bread cubes in each pan. Follow Step 2. In Step 3, omit raisins. In Step 4, do not stir during baking. Follow Steps 5 and 6.

BUTTERSCOTCH CREAM PUDDING

YIELD: 100 Portions (3 Pans) EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine Sugar, brown Salt	2 lb 5 lb 8 oz 1 oz	1 qt 3¾ qt 1⅔ tbsp		1. Melt butter or margarine over low heat; stir in brown sugar and salt. 2. Cook until completely blended with no separation—about 30 minutes. Cool to lukewarm.
Milk, nonfat, dry Water, warm	1 lb 10 oz	5¾ cups 7½ qt		3. Reconstitute milk; add slowly to butter or margarine and sugar mixture. Heat to just below boiling. DO NOT BOIL.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold Starch, corn	 1 lb 4 oz	2 qt 1 qt		4. Combine cornstarch and water. Stir until smooth. Add to hot mixture; cook over medium heat, stirring constantly, until thick.
Eggs, whole, slightly beaten	3 lb	1½ qt (30 eggs)		5. Stir about 1 qt of hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture, stirring constantly. 6. Continue heating; stirring frequently, until mixture boils.
Vanilla		½ cup		7. Remove from heat. Add vanilla. Mix thoroughly. 8. Pour 1 gal pudding into each pan. Cover surface of pudding with waxed paper; refrigerate until ready to serve.

NOTE: In Step 5, 15 oz (3¾ cups) dehydrated egg mix combined with 4½ cups warm water may be used for whole eggs. See Recipe Card A–8.

CHERRY CAKE PUDDING

YIELD: 100 Portions (2 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	1 lb	2 cups		1. Pour 1 cup melted butter or margarine in each pan. Spread over bottom of pan.
Flour, wheat, general purpose, sifted	3 lb	3 qt		2. Sift together flour, sugar, milk, baking powder, and salt in mixer bowl.
Sugar, granulated	4 lb	9⅔ cups		
Milk, nonfat, dry	5 oz	1⅛ cups		
Baking powder	1¾ oz	¼ cup		
Salt		2 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water	. . . .	5½ cups .	. . . .	3. Add water to dry ingredients; mix only until smooth. 4. Pour about 2 qt batter over melted butter in each pan.
Cherries, red tart, (sour) pitted	12 lb 14 oz	1½ gal (2–No. 10 cn)	. . . .	5. Drain cherries. Reserve juice for use in Step 6. Spread 2½ qt cherries over batter in each pan.
Sugar, granulated . Juice, cherry . . . . . . Food coloring, red (optional)	3 lb	6¾ cups . 2 qt . . . . . 2 tsp	. . . .	6. Combine sugar, cherry juice, and red food coloring; bring to a boil; immediately pour over batter (about 1½ qt per pan). 7. Bake for 30 to 40 minutes until light brown.

VARIATION

1. CHERRY CAKE PUDDING (CAKE MIX): Follow Step 1. Use 7 lb 8 oz or 1½–No. 10 cn White Cake Mix for ingredients in Steps 2 and 3. Follow Steps 4 through 7.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 19(1)

CHOCOLATE CAKE PUDDING

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening	1 lb 2 oz	2½ cups		1. Cream shortening and sugar in mixer bowl at medium speed for 10 minutes or until light and fluffy. 2. Add cocoa; continue mixing until well blended.
Sugar, granulated	3 lb	6¾ cups		
Cocoa	4 oz	1 cup		
Flour, wheat, general purpose, sifted	2 lb 8 oz	2½ qt		3. Sift together flour, baking powder, salt, and milk.
Baking powder	1½ oz	3⅔ tbsp		
Salt	1 oz	1⅔ tbsp		
Milk, nonfat, dry	4½ oz	1 cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, warm ...... Vanilla	....	4½ cups . 6 tbsp ...	....	4. Add all the dry ingredients to all the shortening mixture; then add all the water and vanilla. Mix 10 seconds at low speed, or until well blended. Scrape bowl.
Nuts, unsalted, chopped	1 lb	1 qt	....	5. Fold nuts carefully into batter. 6. Pour 2½ qt batter into each greased pan; set aside for use in Step 8.
Sugar, granulated . Sugar, brown ..... Cocoa .... Salt .... Starch, pregelatinized	3 lb ..... 3 lb ..... 6 oz ..... 1 oz ..... 2½ oz ...	6¾ cups . 2 qt ..... 1½ cups . 1½ tbsp . ½ cup ...	....	7. Combine sugars, cocoa, salt, and starch.

(CONTINUED)

CHOCOLATE CAKE PUDDING

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling	....	1 gal	....	8. Add water; stir until well blended. Pour about 2 qt of topping over mixture in each pan. 9. Bake 1 hour. 10. Cut 6 by 9. Serve crust side down with sauce from bottom of pan.

NOTE: In Step 7, 2½ oz (½ cup) cornstarch may be substituted for pregelatinized starch.

VARIATION

1. CHOCOLATE CAKE PUDDING (CAKE MIX): Omit Steps 1 through 4. Use 7 lb 8 oz or 1½–No. 10 cn Devil's Food Cake Mix. Prepare according to instructions on container. Follow Steps 5 through 10.

FRUIT COCKTAIL CAKE PUDDING

YIELD: 100 Portions (4 Pans) EACH PORTION: 1 Piece

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fruit cocktail, canned	13 lb 8 oz	1½ gal (2–No. 10 cn)		1. Drain fruit cocktail; reserve juice for use in Step 4 and fruit for use in Step 5.
Sugar, granulated	5 lb 4 oz	3 qt		2. Place sugar, flour, baking soda, and salt in mixer bowl; blend together at low speed.
Flour, wheat, general purpose, sifted	3 lb	3 qt		
Baking soda	1¾ oz	¼ cup		
Salt	2½ oz	3⅔ tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, fresh	1 lb	2 cups (10 eggs)		3. Add eggs; mix until blended.
Reserved juice		2½ qt		4. Add reserved juice; mix 1 minute at low speed; scrape down bowl; continue mixing until just blended. 5. Fold in drained fruit. 6. Pour 2¾ qt (5 lb) batter in each greased pan.
Sugar, brown	2 lb	5⅓ cups		7. Blend brown sugar and nuts. Sprinkle 2¼ cups over each pan.
Nuts, unsalted, chopped	1 lb	1 qt		8. Bake for 50 minutes. 9. When cool, cut 5 by 5.

VARIATION

1. FRUIT COCKTAIL CAKE PUDDING (CAKE MIX): Follow Step 1. Omit Steps 2 though 4. Place 10 lb or 2–No. 10 cn Yellow Cake Mix in mixer bowl. Follow Steps 5 through 9.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 22

CREAMY RICE PUDDING

YIELD: 100 Portions (3 Pans)

EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain	2 lb 12 oz	6½ cups		1. Cook rice in salted water 20 to 25 minutes or until tender. Cover; set aside for use in Step 6.
Water, boiling		3¼ qt		
Salt		1 tbsp		
Sugar, granulated	2 lb	4½ cups		2. Combine sugar, cornstarch, milk, salt, cinnamon, and nutmeg; mix until well blended.
Starch, corn	8 oz	1¾ cups		
Milk, nonfat, dry	1 lb 7 oz	1¼ qt		
Salt		1½ tbsp		
Cinnamon, ground		1 tsp		
Nutmeg, ground		1 tsp		
Water, warm		3½ qt		3. Add water to dry mixture; stir until smooth.
Eggs, whole, beaten	2 lb	1 qt (20 eggs)		4. Add eggs; blend well.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling	....	3 qt	....	5. Slowly add water to egg mixture, stirring with a wire whip. Cook until thickened, stirring constantly.
Butter or margarine Vanilla .... Raisins, washed, drained (optional)	14 oz .... 2 lb	1¾ cups . 3 tbsp ... 1½ qt ...	....	6. Turn off heat; add cooked rice, butter or margarine, vanilla, and raisins. 7. Pour 1 gal pudding into each pan.
Cinnamon, ground or nutmeg, ground	....	2 tsp	....	8. Sprinkle cinnamon or nutmeg over pudding in each pan. 9. Cover surface of pudding with waxed paper. Refrigerate until ready to serve.

NOTE: 1. Pudding may be served hot. Omit Step 9.

2. In Step 4, 10 oz (½–No. 10 cn) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs. See Recipe Card A-8.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 25(1)

VANILLA CREAM PUDDING

YIELD: 100 Portions (3 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	1 lb 10 oz	5¾ cups		1. Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
Water, warm		7½ qt		
Sugar, granulated	2 lb	4½ cups		
Salt	1 oz	1½ tbsp		
Starch, corn	1 lb 4 oz	1 qt		2. Combine cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes or until thickened.
Sugar, granulated	2 lb	4½ cups		
Water		2½ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	2 lb 8 oz .	1¼ qt (24 eggs)	....	3. Stir about 1 qt hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture; heat to boiling, stirring constantly. Cook about 2 minutes longer. Remove from heat.
Butter or margarine Vanilla	1 lb	2 cups ... 6 tbsp ...	....	4. Add butter or margarine and vanilla; stir until well blended. 5. Pour 1 gal pudding into each pan. Cover surface of pudding with waxed paper. 6. Refrigerate until ready to serve.

NOTE: Pudding will curdle if boiled or subjected to prolonged intense heat.

(CONTINUED)

VANILLA CREAM PUDDING

VARIATIONS

1. BANANA CREAM PUDDING: In Steps 1 through 4, prepare ¾ of basic recipe for pudding. In Step 5, slice 10 lb bananas A.P. (30 bananas). Add to cooled pudding. To prevent discoloration, slice bananas just before adding to pudding. Fold an equal quantity into each pan of pudding. Follow Step 6.
2. CHOCOLATE CREAM PUDDING: In Step 1, increase sugar to 3 lb 12 oz (2¼ qt). In Step 2, combine 1 lb (1 qt) cocoa with cornstarch, sugar, and water. Omit Step 3. Follow Steps 4 through 6.
3. COCONUT CREAM PUDDING: Follow Steps 1 through 3. In Step 4, stir 2 lb (2¼ qt) chopped, prepared, sweetened coconut into pudding. Follow Steps 5 and 6.
4. ORANGE CREAM PUDDING: Follow Steps 1 through 3. In Step 4, stir 5 tbsp grated orange rind into pudding after removing from heat. Follow Steps 5 and 6. Garnish each portion with an orange section. 6 lb oranges A.P. (12 oranges) will yield 100 sections.
5. PEANUT BUTTER CREAM PUDDING: Follow Steps 1 through 3. In Step 4, omit butter or margarine. Use 3 lb (5¼ cups) peanut butter; stir into warm pudding until well blended. Follow Steps 5 and 6.
6. PINEAPPLE CREAM PUDDING: In Step 1, use 1¼ gal water. Follow Steps 2 and 3. In Step 4, fold 6 lb 13 oz (1–No. 10 cn) canned, crushed, pineapple into pudding. Omit vanilla. Follow Steps 5 and 6.

CREAM PUFFS

YIELD: 100 Portions (4 pans) EACH PORTION: 1 Cream Puff

PAN SIZE: 18 by 26–inch Sheet Pan TEMPERATURE: 400°F. Oven; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	2 lb	1 qt		1. Combine butter or margarine and water; bring to a boil.
Water boiling		2 qt		
Flour, wheat general purpose, sifted	2 lb 8 oz	2½ qt		2. Add flour and salt all at once, stirring rapidly. Cook about 2 minutes or until mixture leaves the sides of the pan and forms a ball. 3. Remove from heat; transfer mixture into mixer bowl. Cool slightly.
Salt		1 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole	3 lb 8 oz	1¾ qt (34 eggs)		4. Add eggs, a few at a time, while beating at high speed, using the flat paddle. Beat until mixture is thick and shiny. 5. Drop 2½ tbsp batter (1–No. 30 scoop) 2 inches apart on lightly greased pans. 6. Bake 10 minutes; reduce oven temperature to 350°F. and bake 30 minutes longer or until firm. Turn off oven. 7. Open oven door slightly; leave puffs in oven 8 to 10 minutes to dry out after baking. Shells should be slightly moist inside. 8. Using a pastry tube, fill shells. See Note 2. 9. Refrigerate filled shells until served.

(CONTINUED

CREAM PUFFS

NOTE: 1. In Step 4, crack several eggs (4—5) into a small bowl; add the cracked eggs (4—5) one at a time to mixture in mixer bowl. Beat after each addition. Repeat until all eggs are added. Mixture should be smooth, thick, and ready to use as soon as the last eggs are added.

2. Fill shells with Cream Pudding (Recipe No. J–21). Prepare two–thirds of the recipe for Cream Pudding. 2 gal Whipped Topping (Recipe No. K–16) or Ice Cream (Recipe No. J–12) may also be used. Fill shells with 1/3 cup filling. Sprinkle with sifted powdered sugar or cover with Chocolate Cover Frosting (Recipe No. G–42).

VARIATION

1. ECLAIRS: Follow Steps 1 through 4. In Step 5, use a pastry bag or drop 2½ tbsp batter 2 inches apart, in rows 6 inches apart; spread each mound into a 1– by 4½–inch rectangle, rounding sides or piling batter on top. Follow Steps 6 through 9.

PINEAPPLE CRUNCH

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pans	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	3 lb 2 oz	1¾ qt		1. Combine sugar, starch, and salt in mixer bowl. Blend thoroughly at low speed.
Starch, pregelatinized	6 oz	1⅓ cups		
Salt		½ tsp		
Water		1½ qt		2. Add water to sugar mixture; beat at low speed. Scrape bowl; beat until smooth.
Pineapple, canned, crushed	13 lb 10 oz	1½ gal (2-No. 10 cn)		3. Fold in pineapple. 4. Spread about 3½ qt filling in each greased sheet pan. Sprinkle lemon juice on top of mixture in each pan.
Juice, lemon		6 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Yellow .	5 lb	3 qt (1–No. 10 cn)	....	5. Combine cake mix and coconut; a butter or margarine; mix u crumbly.
Coconut, sweetened, prepared, chopped	1 lb	5½ cups .	....	6. Sprinkle about 2¾ qt mixture o each pan. 7. Bake 50 minutes or until ligh browned.
Butter or margarine, melted	1 lb	2 cups ...	....	8. Cut 6 by 9.

NOTE: 1. In Step 4, 8 oz lemons A.P. (2 lemons) will yield 6 tbsp juice.
2. In Step 5, White Cake Mix may be used.
3. In Step 5, 1 lb (2 cups) chopped unsalted nuts may be used for coconut.

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PINEAPPLE CRUNCH VARIATIONS

1. APPLE CRUNCH (APPLE PIE FILLING): Omit Steps 1 through 3. In Step 4, use 14 lb (2–No. 10 cn) canned prepared apple pie filling or prepare ½–Apple Pie Recipe I–8, 9, 10, or 11. Follow Steps 5 through 8.
2. BLUEBERRY CRUNCH (BLUEBERRY PIE FILLING): Omit Steps 1 through 3. In Step 4, use 14 lb (2–No. 10 cn) canned prepared blueberry pie filling or prepare ½–Blueberry Pie Recipe I–14, 15, 16, or 17. Follow Steps 5 through 8.
3. CHERRY CRUNCH (CHERRY PIE FILLING): Omit Steps 1 through 3. In Step 4, use 14 lb (2–No. 10 cn) canned prepared cherry pie filling. Follow Steps 5 through 8.
4. CHERRY CRUNCH (CANNED RED TART (SOUR) CHERRIES): Follow Step 1. In Step 2, drain 12 lb 14 oz (2–No. 10 cn) canned, red tart (sour), pitted cherries. Use juice for water; add 6 oz (¾ cup) sugar to juice. In Step 3, fold in cherries. Follow Steps 4 through 8.
5. PEACH CRUNCH (PEACH PIE FILLING): Omit Steps 1 through 3. In Step 4, use 14 lb (2–No. 10 cn) canned prepared peach pie filling or ½–Peach Pie Recipe I–36, 37, 38, or 39. Follow Steps 5 through 8.

K. DESSERTS (SAUCES AND TOPPINGS)

PEACH SAUCE

YIELD: 100 Portions (1¼ Gallons) EACH PORTION: 3 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated . .	2 lb	4½ cups .	. . . .	1. Combine sugar, starch, and salt in mixer bowl, mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	3 oz	10⅔ tbsp	. . . .	
Salt	. . . .	1 tsp	. . . .	
Peaches, canned, quarters or slices	6 lb 12 oz	3 qt (1–No. 10 cn)	. . . .	2. Drain peaches, reserve juice for use in Step 3. Chop peaches; set aside for use in Step 4.
Reserved juice plus water, boiling	. . . .	2¾ qt. . .	. . . .	3. Add liquid gradually to dry mixture at low speed; scrape bowl. Continue mixing until smooth.
Juice, lemon	. . . .	½ cup . . .	. . . .	4. Fold peaches and lemon juice into thickened mixture.

(OVER)

NOTE: 1. In Step 1, 3 oz (10⅔ tbsp) cornstarch may be used for pregelatinized starch. Combine sugar, starch, and salt; add to reserved juice and water; bring to a boil. Cook 5 minutes or until thick and clear; remove from heat. Follow Step 4.
2. In Step 4, 12 oz lemons A.P. (3 lemons) will yield ½ cup juice.
3. Sauce may be served over ice cream, puddings, or plain cake squares.

VARIATION

1. APRICOT SAUCE: Follow Step 1. In Step 2, omit peaches; use 6 lb 12 oz (1–No. 10 cn) canned apricots. Follow Steps 3 and 4.

BUTTERSCOTCH SAUCE

YIELD: 100 Portions (3¼ Quarts) EACH PORTION: 2 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown ..... Water .... Butter or margarine	6 lb .... 12 oz	1 gal .... 3½ cups . 1½ cups .	....	1. Dissolve sugar in water. Add butter or margarine. 2. Cook 20 to 30 minutes without stirring until mixture reaches a temperature of 235°F. 3. Remove from heat; cool to lukewarm.
Milk, nonfat, dry .. Water, warm	5 oz	1⅛ cups . 2 cups ...	....	4. Reconstitute milk; add slowly to cooled mixture, stirring constantly.
Vanilla	....	2 tbsp ...	....	5. Add vanilla. 6. Beat sauce with whip or paddle until cool, smooth, and thick.

NOTE: 1. In Step 2, if candy thermometer is not available, cook mixture until soft ball is formed in cold water (See Recipe Card G–G–6).

2. Sauce may be served over ice cream, puddings, or plain cake squares.

CARAMEL SAUCE

YIELD: 100 Portions (3¼ Quarts) EACH PORTION: 2 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	3 lb 2 oz	1¾ qt		1. Place sugar in pan. Cook over low heat; stir constantly until sugar becomes a light brown syrup.
Water, hot		2¼ qt		2. Pour syrup slowly into water, stir to blend well.
Sugar, granulated	4 lb 8 oz	2½ qt		3. Add sugar. Cook until mixture reaches a temperature of 235°F.
Butter or margarine Vanilla	4 oz 2 oz	½ cup ¼ cup		4. Blend in butter or margarine and vanilla. Remove from heat; cool. 5. Beat sauce with whip or paddle until smooth and thick. Do not over beat.

NOTE: 1. In Step 3. if candy thermometer is not available, cook mixture until soft ball is formed in cold water (See Recipe Card G-G-6).

2. Sauce may be served over ice cream, puddings or plain cake squares.

K. DESSERTS (SAUCES AND TOPPINGS) No. 4

CHERRY SAUCE

YIELD: 100 Portions (1¼ Gallons) EACH PORTION: 3 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cherries, canned, red tart, sour, pitted	6 lb 7 oz	3 qt (1–No. 10 cn)		1. Drain cherries; reserve juice for use in Step 2. Chop cherries; set aside for use in Step 5.
Water		Variable		2. Add water to reserved juice to make 2½ qt. Bring to a boil.
Juice, cherry				
Sugar, granulated	1 lb	2¼ cups		3. Combine sugar, starch, and salt in mixer bowl; mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	5 oz	1⅛ cups		
Salt		1 tsp		4. Add boiling juice to dry mixture while blending at low speed.
Butter or margarine	4 oz	½ cup		5. Carefully fold cherries, butter or margarine, almond flavoring, and food coloring into mixture.
Almond flavoring		1 tsp		
Food coloring, red (optional)		1 tsp		

(OVER)

NOTE: 1. In Step 3, 5 oz (1 cup) cornstarch may be used for pregelatinized starch. Combine sugar, cornstarch, and salt. Add 1 cup cold water; stir until smooth. Decrease water and reserved juice to 2¼ qt; bring to a boil. Add mixture to boiling juice, stirring constantly. Cook until thick and clear, about 5 minutes; remove from heat; proceed with Step 5.

2. Sauce may be served over ice cream, puddings, or plain cake squares.

K. DESSERTS (SAUCES AND TOPPINGS) No. 5

CHOCOLATE SAUCE

YIELD: 100 Portions (3¼ Quarts) EACH PORTION: 2 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	8 oz	1¾ cups		1. Reconstitute milk. Set aside for use in Step 3.
Water, warm		1½ qt		
Sugar, granulated	3 lb	6¾ cups		2. Mix sugar, cocoa, and salt with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
Cocoa	12 oz	3 cups		
Salt		¼ tsp		
Water, cold		2 cups		
Butter or margarine	10 oz	1¼ cups		3. Add milk stirring constantly. Bring to a boil; cook for 3 minutes. Remove from heat immediately. 4. Add butter or margarine and vanilla; stir. Serve warm or at room temperature.
Vanilla		1 tsp		

NOTE: Sauce may be served over ice cream, puddings, or plain cake squares.

(OVER)

VARIATIONS

1. CHOCOLATE COCONUT SAUCE: Follow Steps 1 through 4. Just before serving, add 1 lb (5½ cups) prepared, sweetened coconut to sauce; mix well.
2. CHOCOLATE MARSHMALLOW SAUCE: Follow Steps 1 through 4. Just before serving, add 1 lb (2¼ qt) miniature marshmallows to sauce; mix well.
3. CHOCOLATE NUT SAUCE: Follow Steps 1 through 4. Just before serving, add 1 lb (1 qt) chopped unsalted nuts to sauce; mix well.
4. CHOCOLATE PEANUT BUTTER SAUCE: Follow Steps 1 through 3. In Step 4, omit butter or margarine; cool sauce. Add 1 lb 2 oz (2 cups) peanut butter; mix well.

K. DESSERTS (SAUCES AND TOPPINGS) No. 6

CINNAMON SAUCE

YIELD: 100 Portions (1¼ Gallons) EACH PORTION: 3 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	2 lb 4 oz	1¼ qt		1. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	5 oz	1⅛ cups		
Salt		1 tsp		
Water, boiling		1 gal		2. Add water gradually to dry mixture while blending at low speed. Scrape down bowl. Continue mixing until smooth.
Cinnamon, ground		3 tbsp		3. Add cinnamon, nutmeg, butter or margarine, lemon juice and orange juice; stir to mix well.
Nutmeg, ground		2 tsp		
Butter or margarine	1 lb	2 cups		
Juice, lemon		½ cup		
Juice, orange		½ cup		

(OVER)

NOTE: 1. In Step 1, 5 oz (1 cup) cornstarch may be used for pregelatinized starch. Combine sugar, starch, and salt; add boiling water in Step 2. Bring to a boil; cook 5 minutes or until thick and clear; remove from heat. Follow Step 3.
2. In Step 3, 12 oz lemons A.P. (3 lemons) will yield ½ cup juice.
3. In Step 3, 10 oz oranges A.P. (2 oranges) will yield ½ cup juice.
4. Sauce may be served over puddings and plain cake squares.

VARIATION

1. NUTMEG SAUCE: Follow Steps 1 and 2. In Step 3, omit cinnamon; use 3 tbsp ground nutmeg.

CUSTARD SAUCE

YIELD: 100 Portions (1½ Gallons) EACH PORTION: ¼ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated . Starch, pregelatinized Salt . . . . Milk, nonfat, dry . .	1 lb 4 oz . 2 oz . . . . 1 lb	2¾ cups . 6 tbsp . . . 1 tsp . . . . 3½ cups .	. . . .	1. Combine sugar, starch, salt, and milk in mixer bowl; mix at low speed until well blended. DO NOT WHIP.
Eggs, whole, slightly beaten	1 lb	2 cups (10 eggs)	. . . .	2. Slowly add eggs to mixture while beating at low speed.
Water, hot	. . . .	4½ qt . . .	. . . .	3. Gradually add water; mix at low speed until smooth.
Butter or margarine	6 oz	¾ cup . . .	. . . .	4. Add butter or margarine. 5. Cook over low heat, stirring constantly, until mixture coats a spoon. DO NOT BOIL. DO NOT OVERCOOK.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Vanilla	. . . .	¼ cup . . .	. . . .	6. Remove from heat. Add vanilla; stir occasionally to cool. Cover; refrigerate until ready to use.

NOTE: 1. In Step 1, 2 oz (6 tbsp) cornstarch may be used for pregelatinized starch. Combine sugar, starch, salt, and nonfat dry milk. Follow Steps 2 through 6.
2. Sauce may be served over puddings, fruit or plain cake squares.

HARD SAUCE

YIELD: 100 Portions (3¼ Quarts) EACH PORTION: 2 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	2 lb	1 qt	....	1. Cream butter or margarine at high speed in mixer bowl about 5 minutes or until fluffy.
Sugar, powdered, sifted	4 lb 4 oz .	4¼ qt...	....	2. Add powdered sugar gradually while beating at medium speed; beat until smooth, about 3 minutes.
Vanilla .... Water, boiling	....	¼ cup ... 2 tbsp ...	....	3. Add vanilla and water; beat 2 minutes or until well blended and fluffy.

NOTE: Sauce may be served with fruit cake.

K. DESSERTS (SAUCES AND TOPPINGS) No. 11

PINEAPPLE SAUCE

YIELD: 100 Portions (1½ Gallons) EACH PORTION: ¼ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	2 lb 12 oz	1½ qt		1. Combine sugar, starch, and salt in mixer bowl; mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	5 oz	1⅛ cups		
Salt		1½ tsp		
Pineapple, canned, crushed	6 lb 13 oz	3 qt (1–No. 10 cn)		2. Drain pineapple; reserve juice for use in Step 3 and pineapple for use in Step 4.
Juice, pineapple plus water, boiling		3¼ qt		3. Add liquids gradually to mixture while beating at low speed. Scrape down bowl. Continue mixing until smooth.
Butter or margarine, softened	12 oz	1½ cups		4. Add pineapple, butter or margarine, lemon juice, and lemon rind; mix well.
Juice, lemon		¾ cup		
Lemon, rind, grated		1½ tsp		

(OVER)

NOTE: 1. In Step 1, 5 oz (1 cup) cornstarch may be used for pregelatinized starch. Combine sugar, starch, and salt; add to liquid in Step 3. Bring to a boil; cook 5 minutes or until thick and clear; remove from heat. Follow Steps 3 and 4.

2. In Step 4, 1 lb lemons A.P. (4 lemons) will yield ¾ cup juice.

3. Sauce may be served over ice cream, puddings and plain cake squares.

VANILLA SAUCE

YIELD: 100 Portions (1½ Gallons)

EACH PORTION: ¼ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated Starch, pregelatinized Salt	2 lb 10 oz 5 oz	1½ qt 1⅛ cups 1 tsp	....	1. Combine sugar, starch, and salt in mixer bowl; mix at low speed until well blended. DO NOT WHIP.
Water, boiling	....	1½ gal	....	2. Add water gradually to dry mixture while beating at low speed. Scrape down bowl. Continue mixing until smooth.
Butter or margarine Vanilla	8 oz	1 cup 2 tbsp	....	3. Add butter or margarine and vanilla; mix well.

NOTE: 1. In Step 1, 5 oz (1 cup) cornstarch may be used for pregelatinized starch. Combine sugar, starch, and salt; add to water in Step 2. Bring to a boil; cook for 5 minutes or until thick and clear; remove from heat. Follow Step 3.

2. Sauce may be served over puddings, fruit, and plain cake squares.

ICE CREAM TOPPING

(Jams and Jellies)

YIELD: 100 Portions (3¼ Quarts)

EACH PORTION: 2 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES	COLD WATER	METHOD
JAMS: 1. Cherry, Peach, or Pineapple	9 lb 4 oz .	3½ qt (4–No. 2½ cn or 4½–2 lb jar)	2 cups . .	1. Place jam or jelly in mixer bowl; mix at low speed. 2. Gradually add indicated amount of cold water, while mixing 1 minute or until water is absorbed.
2. Strawberry	7 lb 11 oz	3 qt (3⅓–No. 2½ cn or 4–2 lb jar)	2⅔ cups	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
JELLIES:			COLD WATER	
3. Blackberry	6 lb 9 oz .	2½ qt (3–No. 2½ cn or 3¼–2 lb jar)	3⅓ cups	
4. Apple or Grape	7 lb 4 oz .	3 qt (3⅓–No. 2½ cn or 3½–2 lb jar)	1¾ cups .	
Juice, lemon (optional)	. . . .	1½ tsp . .	. . . .	3. Blend in juice at low speed.

NOTE: In Step 3, ¼ lemon A.P. will yield 1½ tsp lemon juice.

CHERRY JUBILEE SAUCE

YIELD: 6¼ Quarts

EACH PORTION: ¼ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cherries, dark sweet, pitted	13 lb 8 oz	1½ gal . . (2–No. 10 cn)	. . . .	1. Drain cherries; set aside for use in Step 5. Measure cherry juice; add enough water to make 1 gal.
Reserved juice plus water	. . . .	1 gal	. . . .	
Starch, corn	4 oz	¾ cup . . .	. . . .	2. Combine cornstarch, salt, and sugar. Add liquid; mix well. 3. Cook over medium heat until mixture comes to a boil. 4. Reduce heat; continue cooking slowly, stirring occasionally until sauce is thick and clear.
Salt	. . . .	1 tsp	. . . .	
Sugar, granulated .	1 lb 12 oz	1 qt	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Brandy, flavoring . .	. . . .	3 tbsp . . .	. . . .	5. Remove from heat; add brandy flavoring and cherries. 6. Serve warm or cold.

NOTE: Sauce may be served warm over vanilla ice cream or cold over vanilla pudding or white or yellow cake squares.

K. DESSERTS (SAUCES AND TOPPINGS) No. 15

WHIPPED CREAM

YIELD: 100 Portions (1 Gallon) EACH PORTION: 2 to 3 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cream, whipping, cold	....	2 qt	....	1. Pour cream into chilled mixer bowl. Using whip at medium speed, whip 3 to 7 minutes or until slightly thickened.
Sugar, powdered, sifted Vanilla	5 oz	1¼ cups . 2 tbsp ...	....	2. Gradually add sugar and vanilla. Whip 7 to 8 minutes or until stiff (do not overwhip). 3. Cover; refrigerate until ready to serve.

NOTE: 1. Keep cream chilled before and during serving period.
2. Whip cream in small batches of not more than 1 gal of cream (measured before whipping) at one time.
3. In Step 1, do not use a mixer bowl larger than 20 qt for 2 qt to 1 gal cream.

WHIPPED TOPPING

YIELD: 100 Portions (1¾ to 2 Gallons) EACH PORTION: ¼ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold		7½ cups		1. Place cold water in mixer bowl; add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl.
Topping, dessert and bakery products, dehydrated	2 lb	2 qt		
Milk, nonfat, dry	6½ oz	1⅓ cups		2. Whip at high speed 5 to 10 minutes or until stiff peaks are formed. Cover; refrigerate until ready to serve.
Vanilla (optional)		¼ cup		

NOTE: When topping is used for icing cakes, fold 1 lb (1 qt) sifted powdered sugar into whipped topping.

VARIATIONS

1. BRANDY WHIPPED TOPPING: In Step 1, omit vanilla; use ¼ cup brandy flavoring. Follow Step 2.
2. CHOCOLATE WHIPPED TOPPING: Follow Step 1. In Step 2, fold 8 oz (2 cups) sifted cocoa into whipped topping.

(OVER)

3. COCONUT WHIPPED TOPPING: Follow Step 1. In Step 2, fold 1 qt (5½ cups) chopped, prepared, sweetened coconut into whipped topping.
4. FRUIT WHIPPED TOPPING: Follow Step 1. Drain 4 lb 8 oz (⅔–No. 10 cn) canned crushed pineapple. In Step 2, fold drained pineapple into whipped topping. 3 lb (1½ qt) other drained, chopped fruit may be used. YIELD: 2½ Gallons.
5. LEMON WHIPPED TOPPING: Follow Step 1. In Step 2, fold 1½ oz (½ cup) grated lemon rind (12 lemons A.P.) into whipped topping.
6. ORANGE WHIPPED TOPPING: Follow Step 1. In Step 2, fold 3 oz (1 cup) grated orange rind (7 oranges A.P.) into whipped topping.
7. RUM WHIPPED TOPPING: In Step 1, omit vanilla; use ¼ cup rum flavoring. Follow Step 2.
8. SPICED WHIPPED TOPPING: Follow Step 1. In Step 2, add 1 tbsp ground cinnamon, 2 tsp ground cloves, and 2 tsp ground nutmeg to whipped topping.
9. STRAWBERRY WHIPPED TOPPING: In Step 1, use 4 lb frozen strawberries; thaw and drain well. Measure 1 qt of juice; add 3½ cups water. Follow remainder of Step 1. In Step 2, fold drained strawberries into whipped topping. YIELD: 2½ Gallons.
10. WHIPPED TOPPING (TOPPING, DESSERT AND BAKERY PRODUCTS, FROZEN): Omit Steps 1 and 2. Use 6½ or 7 lb cn (3 qt) topping, dessert and bakery products, frozen. Defrost topping in refrigerator to a temperature of 40°F. to 45°F. or until tiny ice crystals remain. Place topping in chilled mixer bowl. Using whip at medium speed, whip topping 10 to 20 minutes or until stiff peaks form. Cover; refrigerate until ready to serve.

L. MEAT, FISH, AND POULTRY

L-G. MEAT, FISH, AND POULTRY No. 3

GUIDELINES FOR USING POULTRY

Types	Weight Range			lb per 100 Portions Pieces (Slices)	Diced
	Minimum	Maximum			
READY-TO-COOK					
Chicken:					
Broiler-Fryer, Cut-Up 9 piece cut	2 lb 8 oz	3 lb 4 oz		50	45
Broiler-Fryer, Quartered	2 lb 8 oz	3 lb 4 oz		72	45
Broiler-Fryer, Whole	2 lb 8 oz	3 lb 4 oz		72	45
Duck	3 lb	5 lb		100	
Rock cornish hen	1 lb 4 oz	1 lb 8 oz		68 lb 12 oz	
Turkey					
Young hen or yearling hen	12 lb			65	45
Young tom	16 lb	24 lb		65	45
BONELESS					
Turkey, raw	9 lb	12 lb		40	26
Turkey, cooked	6 lb	7 lb		28	18
DEHYDRATED					
Chicken, cooked, diced, 20 oz (1-No. 10-cn)					4 lb 8 oz (4 cans)
CANNED					
Chicken or Turkey, boned, 29 oz cn					18 lb 2oz (10 cans)

(OVER)

NOTE: 1. Inspect all poultry and clean as needed. Remove any spongy lung tissue from inside of back; pull out pin feathers and fat not removed in the original cleaning. Wash all poultry thoroughly inside and out under cold running water; drain thoroughly. Refrigerate all poultry until ready to use.

2. When cleaning whole, ready–to–cook chickens, ducks, turkeys, and Rock Cornish Hens, remove and refrigerate the neck and giblets until ready to use.

3. If desired, necks and giblets may be reserved for use in gravies, soups, and dressings. Keep refrigerated until ready to use (NOTE: Necks and giblets must be used within 24 hours.)

L-G. MEAT, FISH, AND POULTRY No. 4

GUIDELINES FOR OVEN COOKING IN PLASTIC BAGS OR FILM

Use only bags or film specifically designed for oven cooking.

Dust inside of bag or film with at least 1 tablespoon flour. Season meat or poultry according to recipe. Place inside bag or film. Close with a twist tie or string, leaving about 2-inch space between food and closing. Bag or film should fit loosely around food.

Position product in roasting pan so that no part of the plastic bag or film extends over edge of the pan. The pan should be large enough to allow for expansion and to hold juices, if the plastic should split.

Punch 4 to 6 holes in TOP of plastic with kitchen fork or paring knife. Insert meat thermometer through bag or film and into meat or poultry.

Place in oven preheated to recipe's recommended temperature NOT TO EXCEED 400°F. Allow enough room so that inflated plastic will not touch top or sides of oven.

Cooking time may be less than when using normal oven roasting method. Internal temperature of product should be checked before end of scheduled time. To cook frozen meats without thawing, allow 30 to 50 percent additional cooking time.

After cooking, remove from oven. Cut bag or film and carefully fold back to allow steam to escape. Carefully remove meat or poultry, reserving juices for making gravy. See Recipe No. O-16.

If additional browning or crispness is desired, slit bag or film open during last 30 minutes of cooking.

ROAST BEEF

L. MEAT, FISH, AND POULTRY No. 5

YIELD: 100 Portions (3 to 4 Pans)   EACH PORTION: 2 Slices (4½ Ounces)

PAN SIZE: 18 by 24-inch Roasting Pan   TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, thawed	40 lb	. . . .	. . . .	1. Rub roasts with mixture of salt and pepper.
Salt	4 oz	6 tbsp . . .	. . . .	2. Place fat side up in pans, without crowding.
Pepper, black	. . . .	2 tbsp . . .	. . . .	3. Insert meat thermometer into center of thickest part of main muscle. DO NOT ADD WATER. DO NOT COVER.
				4. Roast 2 to 3 hours, depending on size of roasts (see Note 3), to desired degree of doneness.
				5. Let stand 20 minutes before slicing.

(OVER)

NOTE: 1. Arrange roasts in pans by size. Select one roast in each pan to estimate cooking time. In Step 4, allow about 20 minutes per pound for medium and about 18 minutes per pound for rare.

2. If roasts are frozen, cooking time will be increased by 1 hour or more.

3. Remove roasts from oven when meat thermometer registers 140°F. — rare; 160°F. — medium; and 170°F. — well done. Internal temperature will rise about 10°F. during 20 minute standing period.

VARIATION

1. ROAST BEEF (OVEN–COOKED): Omit all ingredients. Use 28 lb 4 ounce oven–cooked roast beef. EACH PORTION: 4½ Ounces.

SUKIYAKI

SUKIYAKI

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cup
PAN SIZE: 18 by 24-inch Roasting Pan				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, partially thawed	25 lb	....	....	1. Slice beef into ⅛-inch thick slices. Cut slices into strips 2 inches long and ½-inch wide.
Salad oil or shortening, melted	8 oz	1 cup	....	2. Place meat strips in roasting pan; cook at medium heat, in hot salad oil or shortening until pink color is gone. Push meat to one side.
Onions, dry, sliced thinly, lengthwise Celery, fresh, cut diagonally ⅛ inch thick	5 lb ..... 8 lb	1¼ gal .. 2 gal	....	3. Add onions and celery. Cook 3 minutes, turning constantly. Push to one side with the meat.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peppers, sweet, fresh, julienne	3 lb	3 qt	....	4. Add peppers and green onions. Cook 1 minute, turning constantly.
Onions, green, with tops, cut in 1½ inch lengths	5 lb	2½ gal ..	....	
Soy sauce	....	1 qt	....	5. Combine soy sauce, salt, sugar, pepper, bean sprouts, and mushrooms. Add to meat and vegetables; combine well. Heat to a simmer.
Salt	2 oz	3 tbsp ...	....	
Sugar, granulated .	8 oz	1 cup	....	
Pepper, black	....	1 tbsp ...	....	
Bean sprouts, canned, drained	9 lb	4½ qt (1⅓–No. 10 cn)	....	6. Serve immediately.
Mushrooms, canned, sliced, drained	1 lb	2 cups (1–jumbo cn)	....	

(CONTINUED)

SUKIYAKI

NOTE:
1. Prepare recipe in 4 batches: 25 portions each.
2. In Step 3, 5 lb 8 oz dry onions A.P. will yield 5 lb thinly sliced onions and 10 lb 15 oz fresh celery A.P. will yield 8 lb celery cut ⅛-inch thick.
3. In Step 3, 10 oz (3⅓ cups) dehydrated onions may be used. See Recipe Card A-11.
4. In Step 4, 3 lb 11 oz fresh sweet peppers A.P. will yield 3 lb peppers julienne and 6 lb fresh green onions A.P. will yield 5 lb green onions with tops.
5. In Step 4, 8 oz (1½ qt) dehydrated green peppers (See Recipe Card A-11) or 3 lb frozen diced green peppers may be used.
6. In Step 5, 9-No. 303 cn canned bean sprouts may be used.
7. In Step 5, 2-8Z cn canned mushrooms may be used.
8. When preparing for more than 100 portions: Place salad oil in steam-jacketed kettle; add beef and brown well. Add 2 qt chicken or beef stock, and required amounts of onions and celery. Mix together well; cook 4 minutes. Add peppers, green onions, salt, pepper, sugar, bean sprouts, soy sauce, and mushrooms. Mix together thoroughly; simmer 3 minutes.

SIMMERED BEEF

L. MEAT, FISH, AND POULTRY No.11

YIELD: 100 Portions

EACH PORTION: 1 to 2 Slices (4 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, pot roast, thawed	40 lb			1. Place roasts in stock pot or steam–jacketed kettle; add water to cover.
Water, boiling		to cover		
Carrots, fresh, chopped	2 lb	1½ qt		2. Add carrots, celery, onions, bay leaves, cloves, salt, and pepper to beef. 3. Simmer 2½ to 3 hours or until tender. DO NOT OVERCOOK. Remove scum as it rises to the surface during cooking. Remove cooked beef and bay leaves. 4. Let stand 20 minutes before slicing.
Celery, fresh, chopped	2 lb	1½ qt		
Onions, dry, chopped	4 lb	3 qt		
Bay leaves		4 leaves		
Cloves, whole		20 cloves		
Salt	8 oz	¾ cup		
Pepper, black		1 tbsp		

(OVER)

NOTE: 1. In Step 2: 2 lb 7 oz fresh carrots A.P. will yield 2 lb chopped carrots.
2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.
4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions.
2. In Step 2, 8 oz (2–⅔ cups) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 3, test for doneness: a fork inserted into the meat will withdraw easily if the meat is cooked and tender. Test each piece of meat separately.
4. DO NOT BOIL MEAT; boiling toughens meat. Serve with tomato catsup, horseradish, or mustard. The broth may be used for soup or gravy.

CHICKEN FRIED STEAKS

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Steak
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Griddle; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, tempered	37 lb 8 oz	100 steaks		1. Dredge steaks in mixture of flour, salt, pepper, and monosodium glutamate; shake off excess.
Flour, wheat, general purpose, sifted	2 lb	2 qt		
Salt	4 oz	6 tbsp		
Pepper, black		1 tbsp		
Monosodium glutamate (optional)		1 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	6½ oz	1⅓ cups		2. Reconstitute milk; add eggs, blend thoroughly.
Water		7½ cups		
Eggs, whole, slightly beaten	2 lb	1 qt (20 eggs)		
Bread crumbs, dry, ground	2 lb 8 oz	1¼ qt		3. Combine bread crumbs, salt, and pepper.
Salt		1 tbsp		4. Dip steaks in egg and milk mixture; then in seasoned bread crumbs.
Pepper, black		1 tbsp		
Shortening, melted or salad oil	2 lb	1 qt		5. Brown steaks evenly on both sides on well greased griddle. 6. Overlap steaks in lightly greased pans. Cover pans tightly. 7. Bake 2 hours or until steaks are tender.

NOTE: 1. In Step 2, 10 oz (2½ cups) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs. See Recipe Card A–8.

2. Other sizes and types of pans may be used. See Recipe Card A–25.

(CONTINUED)

CHICKEN FRIED STEAKS

VARIATION

1. CHICKEN FRIED STEAKS (DEHYDRATED BEEF STEAK): In Step 1, use 11 lb (11-No. 10 cn) canned beef steak, dehydrated. Rehydrate by soaking in 4 gal lukewarm water and 4 oz (6 tbsp) salt for 30 minutes. Drain well. Follow Steps 2 through 4. In Step 5, brown steaks evenly, about 1½ minutes per side. DO NOT OVERCOOK. Omit Steps 6 and 7; serve immediately.

PEPPER STEAK

YIELD: 100 Portions (2 Pans) EACH PORTION: ¾ Cup

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 400°F. Griddle; 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, thawed	30 lb			1. Cut steaks into ½ inch strips; brown on well greased griddle. 2. Place an equal quantity of strips in each pan. Set aside for use in Step 5.
Shortening, melted, or salad oil	2 lb	1 qt		
Water		1 gal		3. Combine water, Soup and Gravy base, tomato paste, soy sauce, sugar, and pepper. Blend well. Heat to a boil.
Soup and Gravy base, beef	4 oz	10 tbsp		
Tomato paste, canned	1 lb 15 oz	3½ cups (1–No. 2½ cn)		
Soy sauce		1 qt		
Sugar, granulated	2 oz	¼ cup		
Pepper, black		1⅓ tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cornstarch	5 oz	1 cup		4. Combine cornstarch and water; stir until smooth; add to tomato sauce. Cook until thickened, stirring constantly. 5. Pour 3¼ qt sauce over beef strips in each pan. Cover; bake 2 hours.
Water, cold		1 qt		
Onions, dry, chopped	2 lb 11 oz	2 qt		6. Sauté onions, peppers, and garlic in shortening or salad oil 5 minutes or until onions are transparent. 7. Add an equal quantity sautéed vegetables to each pan of beef strips. Bake 30 minutes or until beef is tender.
Peppers, sweet, fresh, cut in ¼-inch strips	8 lb	10½ qt		
Garlic, dry, minced	2 oz	6 tbsp (18 cloves)		
Shortening, melted or salad oil	1 lb	2 cups		

(CONTINUED)

PEPPER STEAK

NOTE: 1. In Step 3, 1–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13.

2. In Step 6, 3 lb dry onions A.P. will yield 2 lb 11 oz chopped onions and 9 lb 12 oz fresh sweet peppers A.P. will yield 8 lb chopped peppers.
3. In Step 6, 5 oz (1⅔ cups) dehydrated onions and 1 lb 4 oz (3¾ qt) dehydrated green peppers (See Recipe Card A–11) or 8 lb frozen diced green peppers may be used.
4. In Step 6, 4½ tsp dehydrated garlic may be used. See Recipe Card A–17.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. ORIENTAL STEAK: Follow Steps 1 through 6. In Step 7, add 6 lb 6 oz (2–No. 10 cn) drained bean sprouts. Follow remainder Step 7. EACH PORTION: 1 Cup.

SPANISH STEAK

L. MEAT, FISH, AND POULTRY No. 14(1)

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Steak plus Sauce

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 350°F. Griddle; 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak Swiss, thawed	37 lb 8 oz	100 steaks	....	1. Dredge steaks in mixture of flour, salt, and pepper; shake off excess.
Flour, wheat, general purpose, sifted	3 lb	3 qt	....	
Salt	4 oz	6 tbsp	....	
Pepper, black	....	3 tbsp	....	
Shortening, melted or salad oil	1 lb	2 cups	....	2. Brown steaks on well greased griddle. 3. Overlap about 50 steaks in each pan. Set aside for use in Step 5.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dry, chopped	....	1⅔ tbsp (4 cloves)	....	4. Combine garlic, onions, peppers, tomato paste, bay leaf, celery salt, and stock or water.
Onions, dry, chopped	1 lb 8 oz .	4½ cups .	....	5. Pour an equal amount of sauce over steaks in each pan. Cover pans.
Peppers, sweet, fresh, chopped	2 lb	1½ qt ...	....	6. Bake 2 hours or until tender.
Tomato paste, canned	3 lb 8 oz .	6⅛ cups (1¾–No. 2½ cn)	....	
Bay leaf, whole ...	....	1 leaf ...	....	
Celery salt	....	¼ cup ...	....	
Stock or water	....	1 gal	....	

(CONTINUED)

SPANISH STEAK

NOTE:
1. In Step 4, 1 tsp dehydrated garlic may be used. See Recipe Card A–17.
2. In Step 4, 1 lb 10 oz dry onions A.P. will yield 1 lb 8 oz chopped onions and 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
3. In Step 4, 3 oz (1 cup) dehydrated onions and 5¼ oz (1 qt) dehydrated green peppers (See Recipe Card A–11) or 2 lb frozen, diced green peppers may be used.
4. In Step 4, 1¾–36 oz cn canned tomato juice concentrate may be substituted for tomato paste. See Recipe Card A–13.
5. In Step 4, 4 oz Soup and Gravy base, beef may be used for beef stock. See Recipe Card A–12. Omit salt and season to taste.
6. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. SPANISH STEAK STRIPS: In Step 1, use 30 lb Braising Steak, Swiss; slice each steak into thin strips (½–inch wide). Follow Steps 2 through 6. EACH PORTION: ¾ Cup.

L. MEAT, FISH, AND POULTRY No. 15

STEAK SMOTHERED WITH ONIONS

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Steak plus ½ Cup Onions

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 350°F. Griddle; 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, thawed	37 lb 8 oz	100 steaks		1. Dredge steaks in mixture of flour, salt, and pepper; shake off excess.
Flour, wheat, general purpose, sifted	2 lb	2 qt		
Salt	5 oz	½ cup		
Pepper, black		2 tbsp		
Shortening, melted, or salad oil	2 lb	1 qt		2. Brown steaks on well greased griddle. 3. Overlap about 50 steaks in each pan.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, sliced	20 lb	3¾ gal ..	....	4. Cover steaks in each pan with 1⅞ gal onions and 1 qt water or stock. Cover pans.
Water or stock, hot	....	2 qt	....	5. Bake 2 hours or until tender.

NOTE: 1. In Step 4, 22 lb 4 oz dry onions A.P. will yield 20 lb sliced onions.
2. In Step 4, 2 lb 8 oz (3 qt) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 4, 2 oz Soup and Gravy base, beef, may be used. See Recipe Card A-12.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. STEAK STRIPS SMOTHERED WITH ONIONS: In Step 1, use 30 lb Braising Steak, Swiss steaks; slice each steak into thin strips (½-inch wide). Follow Steps 2 through 5. EACH PORTION: ¾ Cup.

BEEF AND CORN PIE

YIELD: 100 Portions (3 Pans)	EACH PORTION: 1½ Cups
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	3 lb	2¼ qt ...	....	1. Sauté onions and peppers in melted shortening or salad oil until tender. Set aside for use in Step 3.
Peppers, sweet, fresh, chopped	2 lb	1½ qt ...	....	
Shortening, melted or salad oil	8 oz	1 cup	....	
Beef, ground, thawed	30 lb	....	....	2. Cook beef in its own fat until light brown, stirring to break meat in small pieces. Drain or skim off excess fat.
Salt	5 oz	½ cup ...	....	3. Add sautéed onions and peppers, salt, pepper, and garlic. Mix well.
Pepper, black	....	2 tbsp ...	....	4. Place an equal quantity of beef mixture in each pan.
Garlic, dehydrated	1 oz	2⅔ tbsp .	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Corn, whole kernel, undrained	12 lb 12 oz	1½ gal (2–No. 10 cn)	....	5. Spread 2 qt corn with liquid on top of beef mixture in each pan.
Potatoes, mashed . .	....	16½ qt . .	....	6. Prepare 1 recipe for Mashed Potatoes (Recipe No. Q–57). Spread 5½ qt mashed potatoes over beef mixture and corn in each pan. 7. Bake 20 minutes or until potatoes are evenly browned. 8. Cut 5 by 7.

NOTE: 1. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb dry chopped onions and 2 lb 12 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.

2. In Step 1, 6 oz (2 cups) dehydrated onions and 5 oz (3¾ cups) dehydrated green peppers (See Recipe Card A–11) or 2 lb (1½ qt) frozen diced green peppers may be used.

3. Other sizes and types of pans may be used. See Recipe Card A–25.

BEEF POT PIE

BEEF POT PIE

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Cup plus 1 Biscuit
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed	30 lb	....	....	1. Dredge beef in mixture of flour, salt, and pepper; shake off excess.
Flour, wheat, general purpose, sifted	1 lb	1 qt	....	
Salt	8 oz	¾ cup ...	....	
Pepper, black	....	2 tbsp ...	....	
Onions, dry, finely chopped	3 lb	2¼ qt ...	....	2. Brown beef and onions in hot shortening or salad oil.
Shortening, melted or salad oil	1 lb	2 cups ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Juice, tomato, canned	12 lb 4 oz	1½ gal (4–No. 3 cyl cn)	....	3. Add tomato juice and water to meat. Cover; simmer 2 hours.
Water, hot	....	3 qt	....	
Carrots, fresh, ½–inch rings	6 lb	5¼ qt ...	....	4. Add carrots; cover; simmer 25 minutes.
Potatoes, white, fresh, peeled, 1–1½–inch pieces	6 lb	4½ qt ...	....	5. Add potatoes, cover; simmer 20 minutes or until vegetables are tender. 6. Place an equal quantity of mixture into each pan.
Baking Powder Biscuits	....	100 biscuits	....	7. Prepare ½ recipe for Baking Powder Biscuits (Recipe No. D–1). Place 25 biscuits on top of mixture in each pan. 8. Bake 15 minutes or until biscuits are lightly browned.

(CONTINUED)

BEEF POT PIE

NOTE: 1. In Step 1, 30 lb beef, pot roast, diced in 1 to 1½-inch pieces may be used. Trim to remove excess fat and gristle.
2. In Step 2, 6 oz (2 cups) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 2, 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.
4. In Step 3, 1½-36 oz cn canned tomato juice concentrate and 4½ qt water may be used. See Recipe Card A-13.
5. In Step 4, 7 lb 5 oz fresh carrots A.P. will yield 6 lb carrot rings.
6. In Step 5, 7 lb 6 oz fresh white potatoes A.P. will yield 6 lb potatoes.
7. In Steps 2 through 5, a steam-jacketed kettle or 2 roasting pans (18 by 24-inches) on top of range, or 350°F. oven may be used to brown and cook meat and vegetable mixture.
8. Other sizes and types of pans may be used. See Recipe Card A-25.

(OVER)

VARIATIONS

1. BEEF POT PIE WITH PIE CRUST TOPPING: Follow Steps 1 through 6. Omit Steps 7 and 8. Prepare ¼ recipe for Pie Crust, Recipe No. I–1. Roll dough into rectangular sheet about ⅛ inch thick. Cut into 4 pieces. Top filling in each pan with 1 piece dough. Perforate dough in 25 equal serving size portions. Bake for 35 to 40 minutes.
2. BEEF POT PIE WITH THIN BATTER TOPPING: Follow Steps 1 through 6. Omit Steps 7 and 8. Reconstitute 6½ oz (1⅓ cups) milk, nonfat, dry with 7¼ cups warm water. Combine milk with 2 lb (1 qt (20 eggs)) eggs, whole, slightly beaten, and 1 tbsp granulated sugar. Mix thoroughly. Sift together 2 lb (2 qt) flour, wheat, general purpose, 2 oz (4⅔ tbsp) baking powder, and 1¼ oz (2 tbsp) salt. Combine with liquid mixture. Add 8 oz (1 cup) melted shortening; mix well. Carefully pour an equal quantity of batter over beef mixture in each pan. Bake 20 to 30 minutes or until topping is golden brown.

EL RANCHO STEW

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1¼ Cups
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed	30 lb			1. Dredge beef in mixture of flour, monosodium glutamate, salt, and pepper; shake off excess. 2. Place an equal quantity of beef in each roasting pan. Cook in oven about 1 hour or until browned.
Flour, wheat, general purpose, sifted	1 lb	1 qt		
Monosodium glutamate (optional)	3 oz	½ cup		
Salt	6 oz	9 tbsp		
Pepper, black	1 oz			
Water, hot		1 gal		3. Add 2 qt water to each pan. Cover; cook 2 hours or until tender.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, cut lengthwise in eighths	6 lb 8 oz	1 gal		4. Cook carrots in boiling water for 15 minutes. Add potatoes and onions; cook 20 minutes.
Potatoes, fresh, white, peeled, cut lengthwise in eighths	10 lb	2 gal		
Onions, dry, quartered	4 lb 8 oz	3¾ qt		
Water, boiling		2 gal		
Peas, frozen	2 lb	1–2 lb pg.		5. Add peas to vegetables; continue cooking 15 minutes or until tender. 6. Add an equal quantity of vegetables and cooking liquid to beef in each pan. Stir. Heat to serving temperature.

(CONTINUED)

EL RANCHO STEW

OTE: 1. In Step 1, 30 lb beef, pot roast diced in 1 to 1½-inch pieces may be used. Trim beef to remove excess fat and gristle.

2. In Step 4: 7 lb 15 oz fresh carrots A.P. will yield 6 lb 8 oz carrots cut lengthwise.
12 lb 5 oz fresh white potatoes A.P. will yield 10 lb potatoes cut lengthwise in eighths.
5 lb dry onions A.P. will yield 4 lb 8 oz onions quartered.

3. In Step 4, 9 oz (6¾ cups) dehydrated onions may be used. See Recipe Card A-11.

4. Other sizes and types of pans may be used. See Recipe Card A-25.

CHILI CON CARNE

YIELD: 100 Portions				EACH PORTION: 1¼ Cups
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, kidney or pinto, dry Water, boiling Salt	8 lb 4 oz	1¼ gal 2½ gal 6 tbsp		1. Pick over and wash beans thoroughly. Cover with water; boil 2 minutes; turn off heat. Cover; let soak 1 hour. Bring beans to a boil; add salt. Add more water if necessary to cover. Simmer 1½ hours or until beans are tender. DO NOT DRAIN. Set aside for use in Step 5.
Beef, ground, thawed	24 lb			2. Cook beef in its own fat until it loses its pink color, stirring beef to break apart. Drain or skim off excess fat.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dry, chopped	1 oz	3 tbsp		3. Add garlic, onions, monosodium glutamate, cumin, chili powder, paprika, red pepper, and salt.
Onions, dry, chopped	2 lb	1½ qt		
Monosodium glutamate (optional)		2 tbsp		
Cumin (optional)	2 oz	½ cup		
Chili powder	8 oz	1½ cups		
Paprika, ground	2 oz	½ cup		
Pepper, red, ground		2 tbsp		
Salt	5 oz	½ cup		
Tomatoes, canned, crushed	6 lb 6 oz	3 qt (1–No. 10 cn)		4. Add tomatoes, tomato paste, and water; stir. Bring to a simmer; cook 1 hour. DO NOT BOIL.
Tomato paste, canned	1 lb 14 oz	3½ cups (1–No. 2½ cn)		5. Add beans and liquid; bring to a simmer; cook 30 minutes.
Water, hot		1 gal		

(CONTINUED)

CHILI CON CARNE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted (optional)	4 oz	1 cup	....	6. To thicken chili, mix flour and water; add to chili while stirring; cook about 5 minutes.
Water or bean liquid (optional)	....	2 cups ...	....	

NOTE: 1. In Step 1, beans may be soaked in cool water overnight.
2. In Step 3, 1½ tsp dehydrated garlic may be used. See Recipe Card A–17.
3. In Step 3, 2 lb 4 oz onions A.P. will yield 2 lb chopped onions.
4. In Step 3, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A–11.
5. In Step 4, 1–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13.
6. In Step 5, 27 lb 8 oz (4–No. 10 cn) canned undrained kidney beans or 28 lb (28–No. 303 cn) canned undrained pinto beans may be used.

(OVER)

VARIATIONS

1. CHILI CON CARNE (SAUCE MIX, TOMATO BASIC): Follow Steps 1 through 3. Omit Steps 4 through 6. Use 2 lb 12 oz (2¾–No. 2½ cn) canned tomato sauce mix. Combine with 3 qt cold water; mix until smooth. Add to 1 gal boiling water; stirring constantly. Cook over medium heat until sauce comes to a boil. Simmer 1 minute or until thickened, stir as necessary. Add beef mixture, beans, and liquid; bring to a simmer; simmer about 30 minutes.
2. CHILI MACARONI: Omit Step 1. Use 8 lb (2 gal) macaroni, 6 gal boiling water, 4 oz (6 tbsp) salt. Cook macaroni in boiling water for 10 to 15 minutes; drain; set aside. Follow Steps 2 through 4. Omit Step 5. In Step 6, add cooked macaroni to chili mixture; combine thoroughly. Heat to serving temperature. EACH PORTION: 1½ Cups.
3. CHILI MACARONI (SAUCE MIX, TOMATO BASIC): Omit Step 1. Use 8 lb (2 gal) macaroni, 6 gal boiling water, 4 oz (6 tbsp) salt. Cook macaroni in boiling water for 10 to 15 minutes; drain; set aside. Follow Step 2. In Step 3, add 2 lb 12 oz (2¾–No. 2½ cn) canned tomato sauce mix and 3 qt cold water. Mix until smooth. Add to 1 gal boiling water, stirring constantly. Bring to a boil. Simmer 1 minute or until thickened; stir as necessary. Add to meat mixture. Omit Steps 4 through 6. Add cooked macaroni to chili mixture; combine thoroughly. Heat to serving temperature. EACH PORTION: 1½ Cups.

BEEF PORCUPINES L. MEAT, FISH AND POULTRY No. 29(1)

CREAMED GROUND BEEF

YIELD: 100 Portions				EACH PORTION: ⅔ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	18 lb	....	....	1. Brown beef in its own fat in steam–jacketed kettle or roasting pan until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Flour, wheat, general purpose, sifted	1 lb 8 oz .	1½ qt ...	....	2. Add flour, salt, pepper, and Soup and Gravy base to beef. Mix thoroughly; cook about 5 minutes until flour is absorbed.
Salt	3 oz	4⅔ tbsp .	....	
Pepper, black	....	2 tsp	....	
Soup and Gravy base, beef	3 oz	9 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . . Water, warm	2 lb 7 oz	8⅔ cups 2¼ gal . .	. . . .	3. Reconstitute milk. Add to mixture.
Worcestershire sauce	. . . .	2 tbsp . . .	. . . .	4. Add Worcestershire sauce; heat to a simmer, stirring frequently. Cook until thickened.

NOTE: 1. Alternate method of preparation: Follow Step 1. In Step 2 combine flour with 1 qt (2 lb) drained fat, butter or margarine; cook 5 minutes. In Step 3, heat reconstituted milk; add to flour mixture; cook until thickened. Add browned beef to sauce. Heat to serving temperature.

2. In Step 1, 1 lb (3 cups) diced onions (1 lb 2 oz A.P.) or 2½ oz (⅔ cup plus 3 tbsp) dehydrated onions (See Recipe Card A-11) may be sautéed with beef.

PASTIES VIEQUEZ

YIELD: 100 Portions	EACH PORTION: 2 Pasties
	TEMPERATURE: 375°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
PASTRY: Flour, wheat, general purpose, sifted	9 lb	2½ gal		1. In mixer bowl, combine flour, cornmeal, salt, garlic, and cheese; mix at low speed until well blended, about 2 minutes.
Cornmeal	7 lb	4¾ qt		
Salt	4 oz	6 tbsp		
Garlic, dehydrated		1 tbsp		
Cheese, grated, Parmesan	6 oz	1½ cups		
Shortening	1 lb 12 oz	1 qt		2. Add shortening. Mix at low speed about 1 minute or until mixture resembles coarse cornmeal.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water		1 gal		3. Add water; mix at low speed until dough is just formed. Refrigerate for use in Step 6.
MEAT FILLING: Beef, ground, thawed	15 lb			4. Cook beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Salt	1½ oz	2⅓ tbsp		5. Add salt, chili powder, garlic, Worcestershire sauce, soy sauce, cabbage, and onions to beef; mix well. Set aside for use in Step 7.
Chili powder	1½ oz	3 tbsp		
Garlic, dehydrated		2 tsp		
Worcestershire sauce		6 tbsp		
Soy sauce		½ cup		
Cabbage, fresh, finely shredded	5 lb	2 gal		
Onions, dry, chopped	5 lb	3¾ qt		

(CONTINUED)

L. MEAT, FISH, AND POULTRY No. 32(2)

PASTIES VIEQUEZ

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. On a lightly floured board, roll dough into a rectangular sheet about 1/8-inch thick. Cut into 6-inch squares. Brush edges of each square with water. 7. Place 1/3 cup (1-No. 12 scoop) filling in center of each square. Fold over to form a triangle; seal by crimping edges. 8. Fry pasties 1½ minutes on each side, or until golden brown. Drain on absorbent paper.

NOTE: 1. In Step 2, 6 lb 4 oz fresh cabbage A.P. will yield 5 lb finely shredded cabbage and 5 lb 8 oz dry onions A.P. will yield 5 lb chopped onions.
2. In Step 2, 10 oz (9⅓ cups) dehydrated onions may be used. See Recipe Card A-11.

L. MEAT, FISH, AND POULTRY No. 33(1)

ROAST BEEF HASH

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1¼ Cups
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, cooked, cut into ¾-inch cubes	24 lb			1. Place an equal quantity of beef cubes in each pan.
Onions, dry, chopped	6 lb	4½ qt		2. Sauté onions, peppers, and garlic in shortening or salad oil until tender. Stir frequently. Drain or skim off excess fat. 3. Add an equal quantity vegetable mixture to beef cubes in each pan.
Peppers, sweet, fresh, chopped	6 lb	4½ qt		
Garlic, dry, minced	1 oz	3 tbsp (9 cloves)		
Shortening, melted or salad oil	2 lb	1 qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, cooked, diced	24 lb	4½ gal ..	....	4. Carefully mix an equal quantity potatoes, salt, pepper, and monosodium glutamate into each pan of beef mixture.
Salt	4 oz	6 tbsp ...	....	
Pepper, black	....	1⅓ tbsp	....	
Monosodium glutamate (optional)	....	2 tbsp ...	....	
Soup and Gravy base, beef	4 oz	½ cup ...	....	5. Reconstitute Soup and Gravy base with boiling water. Stir to mix well.
Water, boiling	....	1 gal	....	6. Add catsup to the hot stock. Blend well.
Catsup, tomato	2 lb 4 oz .	1 qt	....	7. Pour 2½ qt hot Soup and Gravy base mixture over beef in each pan. 8. Cover pans. Bake 45 minutes. Remove cover; continue baking for 15 minutes or until lightly browned.

(CONTINUED)

ROAST BEEF HASH

NOTE:

1. In Step 1, 40 lb beef, pot roast A.P. will yield 24 lb cooked beef. Cook according to instructions on Recipe No. L–9.
2. In Step 1, 24 lb (13–29 oz cn) canned beef chunks with natural juices may be used for 40 lb fresh boneless beef. Drain off natural juices. Measure juice, substitute for equal amount of water in Step 5.
3. In Step 2, 12 oz (1 qt) dehydrated onions and 1 lb (3 qt) dehydrated green peppers (See Recipe Card A–11) or 6 lb (4½ qt) frozen diced peppers may be used.
4. In Step 2, 6 lb 10 oz dry onions A.P. will yield 6 lb chopped onions and 7 lb 5 oz fresh sweet peppers will yield 6 lb chopped peppers.
5. In Step 2, 2¼ tsp dehydrated garlic may be used. See Recipe Card A–17.
6. In Step 4, 29 lb 8 oz fresh white potatoes A.P. will yield 24 lb peeled cooked potatoes.
7. In Step 4, 5 lb dehydrated sliced potatoes, cooked, drained, and chopped may be used.
8. In Step 6, 1 gal hot beef stock may be used for 4 oz Soup and Gravy base, beef, and 1 gal hot water. See Recipe Card A–12.
9. Other sizes and types of pans may be used. See Recipe Card A–25.

(OVER)

VARIATION

1. HASH, ROAST BEEF (CANNED): Omit all ingredients in Steps 1 through 8. Use 4–No. 10 cn Hash, Roast Beef. Prepare according to instructions on container. **EACH PORTION:** 4 oz (Breakfast Portion).

HAMBURGER PIE

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Cup plus 1 Biscuit
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed Onions, dry, chopped Peppers, sweet, fresh, chopped	30 lb 6 lb 8 oz	 4½ qt 1½ cups		1. Combine ground beef, onions, and peppers in steam-jacketed kettle or roasting pan in oven. Cook until beef is well browned; stirring to break apart. Drain or skim off excess fat.
Flour, wheat, general purpose, sifted	1 lb	1 qt		2. Sprinkle flour over mixture. Cook until flour begins to brown, stirring as needed.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Catsup, tomato	2 lb 4 cz	1 qt		3. Combine catsup, chili powder, garlic, mustard flour, salt, and pepper; stir into meat mixture.
Chili powder		1 tbsp		
Garlic, dry, minced (optional)		1⅔ tbsp (4 cloves)		
Mustard flour	1 oz	5 tbsp		
Salt	5 oz	½ cup		
Pepper, black		2 tbsp		
Water, hot		1¾ gal		4. Add water. Bring mixture to a boil, stirring constantly. Cook until mixture thickens. 5. Pour an equal quantity of mixture into each pan.

(CONTINUED)

HAMBURGER PIE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Baking Powder Biscuits	....	100	....	6. Prepare ½ recipe for Baking Powder Biscuits (Recipe No. D–1). Place 25 biscuits on top of mixture in each pan. 7. Bake 15 minutes or until lightly browned.

NOTE: 1. In Step 1, 6 lb 11 oz dry onions A.P. will yield 6 lb chopped onions and 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers.

2. In Step 1, 12 oz (1 qt) dehydrated onions and 1¼ oz (1 cup) dehydrated green peppers (See Recipe Card A–11) or 8 oz (1½ cups) frozen diced green peppers may be used.
3. In Step 3, 1 tsp dehydrated garlic may be used. See Recipe Card A–17.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

MINCED BEEF

L. MEAT, FISH, AND POULTRY No. 36

YIELD: 100 Portions

EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	30 lb			1. Cook beef in its own fat with onions until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Onions, dry, chopped	3 lb	2¼ qt		
Flour, wheat, general purpose, sifted	2 lb 4 oz	2¼ qt		2. Sprinkle flour over beef; continue cooking until flour is absorbed.
Tomatoes, canned, crushed	19 lb 2 oz	2¼ gal (3–No. 10 cn)		3. Add tomatoes, mace or nutmeg, salt, pepper, and water. Stir to mix well. Simmer 10 to 15 minutes.
Mace, ground, or nutmeg, ground (optional)	1 oz	¼ cup		
Salt	2 oz	3 tbsp		
Pepper, black		2 tbsp		
Water		½ gal		

(OVER)

NOTE: 1. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
2. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe Card A-11.

SALISBURY STEAK

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Steak
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	6½ oz	1⅓ cups		1. Reconstitute milk.
Water, warm		7½ cups		
Bread, soft, broken	2 lb	1¼ gal		2. Add milk to bread; let stand 5 minutes.
Beef, ground, thawed	30 lb			3. Combine bread mixture with beef, onions, eggs, salt, pepper, and Worcestershire sauce; mix lightly but thoroughly.
Onions, dry, finely chopped	3 lb	2¼ qt		4. Shape into oval patties 1 inch thick weighing 6 oz.
Eggs, whole	1 lb	2 cups (10 eggs)		5. Place on lightly greased pans; bake 1 hour or until done.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	6 oz	9 tbsp . . .	. . . .	
Pepper, black	. . . .	1 tbsp . . .	. . . .	
Worcestershire sauce	. . . .	1/3 cup . .	. . . .	

NOTE: 1. In Step 3, 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.
2. In Step 3, 6 oz (2 cups) dehydrated onions may be used. See Recipe Card A–11.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. GRILLED SALISBURY STEAK: Follow Steps 1 through 4. Omit Step 5. Cook patties on lightly greased griddle (350°F.) . Grill 8 minutes on each side or until steaks are well done. NOTE: If beef pattie mix, bulk is used, reduce cooking time one minute for each side.

SPAGHETTI SAUCE

YIELD: 100 Portions

EACH PORTION: 1¼ Cups

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	18 lb			1. Cook beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Add onions and garlic; sauté 3 minutes.
Onions, dry, chopped	3 lb	2¼ qt		
Garlic, dry, minced	4 oz	¾ cup (36 cloves)		
Sugar, granulated (optional)	8 oz	1 cup		2. Add sugar, salt, pepper, oregano, thyme, basil, and bay leaves to meat mixture. Mix well.
Salt	8 oz	¾ cup		
Pepper, black		1 tbsp		
Oregano, ground	1 oz	5 tbsp		
Thyme, ground		1 tbsp		
Basil, ground (optional)	1 oz	6 tbsp		
Bay leaves, whole		6 leaves		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	25 lb 8 oz	3 gal (4–No. 10 cn)	....	3. Add tomatoes, tomato paste, and water. 4. Cook over low heat about 1 hour, stirring frequently to prevent sauce from sticking. Add more water if sauce is too thick.
Tomato paste, canned	17 lb 7 oz	2 gal (9–No. 2½ cn)	....	
Water	....	1 gal (variable)	....	5. Remove bay leaves before serving.

NOTE: 1. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
2. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 1, 3 tbsp dehydrated garlic may be used. See Recipe Card A–17.
4. In Step 3, 9–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13. Reduce salt to 4 oz (6 tbsp).

VARIATION

1. SPAGHETTI SAUCE (SAUCE MIX, TOMATO BASIC): In Step 1, omit onions and garlic. Add 3½ gal hot water; bring to a boil. Combine 9 lb 8 oz (9½–No. 2½ cn) canned Tomato Sauce Mix and 1 tbsp each ground oregano, thyme, and basil. Add 9½ qt cold water. Mix until smooth. Add to meat mixture, stirring constantly. Cook over medium heat until sauce comes to a boil; continue cooking 1 minute, stirring as necessary. Omit Steps 2 through 5.

SPAGHETTI WITH MEATBALLS

SPAGHETTI WITH MEATBALLS

YIELD: 100 Portions (3 Pans)

EACH PORTION: 3 Meatballs
⅔ Cup Sauce
1 Cup Spaghetti

PAN SIZE: 18 by 26–inch Sheet Pan

TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dry, chopped	3 oz	18 to 24 cloves		1. Sauté garlic and onions in shortening or salad oil until tender.
Onions, dry, chopped	3 lb	2¼ qt		
Shortening, melted or salad oil	8 oz	1 cup		
Tomatoes, canned, crushed	25 lb 8 oz	3 gal (4–No. 10 cn)		2. Combine sautéed vegetables with tomatoes, tomato paste, water, bay leaves, oregano, red pepper, salt, sugar, and thyme; mix well. 3. Bring to a boil; reduce heat; simmer 1 hour or until thickened. 4. Skim off excess fat.
Tomato paste, canned	7 lb 12 oz	3½ qt (4–No. 2½ cn)		
Water (variable)		3¼ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bay leaves		6 leaves		
Oregano, ground		1 tbsp		
Pepper, red, ground		1 tsp		
Salt	5 oz	½ cup		
Sugar, granulated	4 oz	½ cup		
Thyme, ground		2 tbsp		
MEATBALLS:				
Onions, dry, finely chopped	3 lb 5 oz	2½ qt		5. Sauté onions in shortening or salad oil until tender.
Shortening, melted or salad oil	4 oz	½ cup		
Beef, ground, thawed	30 lb			6. Combine sautéed onions with beef, breaded crumbs, eggs, salt, and pepper; mix lightly but thoroughly. 7. Shape into 300 balls, weighing 2 oz each (1–No. 16 scoop). Place 100 balls on each pan. 8. Bake 15 minutes or until brown. Skim or drain off excess fat.
Bread crumbs, dry	3 lb 8 oz	3½ qt		
Eggs, whole, slightly beaten	1 lb	2 cups (10 eggs)		

(CONTINUED)

SPAGHETTI WITH MEATBALLS

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	6 oz	9 tbsp		9. Add meatballs to sauce. Simmer 10 to 15 minutes.
Pepper, black		1⅓ tbsp		
Spaghetti	12 lb			10. Cook spaghetti according to instructions in Recipe No. E–4.
Salt	5 oz	½ cup		
Water, boiling		8 to 12 gal		

NOTE: 1. In Step 1, 6 oz (2 cups) dehydrated onions may be used and in Step 5, 7 oz (2⅓ cups) dehydrated onions may be used. See Recipe Card A–11.

2. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb dry chopped onions and in Step 5, 3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz dry chopped onions.
3. In Step 2, 4–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13. Reduce salt to 2½ oz (¼ cup).
4. Other sizes and types of pans may be used. See Recipe Card A–25.

(OVER)

VARIATIONS

1. MEATBALLS AND SAUCE (SAUCE MIX, TOMATO BASIC): Prepare 7 lb 8 oz (7½–No. 2½ cn) canned tomato sauce mix following directions for Variation 2, omitting Step 10. EACH PORTION: 3 Meatballs and ⅔ Cup Sauce.
2. SPAGHETTI WITH MEATBALLS (SAUCE MIX, TOMATO BASIC): Omit Steps 1 through 4. Combine 7 lb 8 oz (7½–No. 2½ cn) canned tomato sauce mix and 1 tbsp each ground oregano, thyme, and basil with 2 gal cold water. Mix until smooth. Add to 10½ qt boiling water, stirring constantly. Cook over medium heat until sauce comes to a boil; continue cooking 1 minute, stirring as necessary. Follow Steps 5 through 10.

L. MEAT, FISH, AND POULTRY No. 41(1)

SWEDISH MEATBALLS

YIELD: 100 Portions (2 Pans)	EACH PORTION: 3 Meatballs plus ⅓ Cup Gravy
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 400°F. and 300°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry Water, warm	5 oz	1 cup 5½ cups		1. Reconstitute milk.
Bread, dry, broken	4 lb	2½ gal		2. Pour milk over bread; let stand 5 minutes.
Onions, dry, chopped Shortening, melted, or salad oil	1 lb 4 oz	3 cups ½ cup		3. Sauté onions in shortening or salad oil until tender.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	30 lb	. . . .	. . . .	4. Combine bread mixture and sautéed onions with beef, eggs, salt, and pepper.
Eggs, whole, slightly beaten	1 lb	2 cups (10 eggs)	. . . .	5. Shape into balls weighing 2 oz each (1–No. 16 scoop); place an equal number in each pan.
Salt	8 oz	¾ cup . . .	. . . .	6. Bake at 400° F. until browned on all sides. Remove drippings; set meat balls aside for use in Step 10. Reserve drippings.
Pepper, black	. . . .	2 tsp	. . . .	
Drippings	1 lb 8 oz .	3 cups . . .	. . . .	7. Combine drippings and flour; brown lightly over low heat.
Flour, wheat, general purpose, sifted	1 lb 2 oz .	4½ cups .	. . . .	
Stock, or water, hot	. . . .	2 gal	. . . .	8. Add stock or water gradually, stirring constantly. Heat to boiling point. Reduce heat; cook 5 minutes or until thickened, stirring constantly.

(CONTINUED)

L. MEAT, FISH, AND POULTRY No. 41(2)

SWEDISH MEATBALLS

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dry, minced		1 tsp (1 clove)		9. Add garlic, nutmeg, oregano, salt, and pepper; stir to mix well.
Nutmeg, ground		1 tsp		10. Pour 1 gal gravy over meatballs in each pan.
Oregano, ground (optional)		1 tbsp		11. Bake at 300°F. 30 minutes.
Salt		2¼ tsp		
Pepper, black		1 tbsp		
Paprika, ground		2 tbsp		12. Sprinkle with paprika before serving.

(OVER)

NOTE: 1. In Step 3, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.

2. In Step 3, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.

3. In Step 8, 8 oz (1¼ cups) Soup and Gravy base, beef may be used. See Recipe Card A-12. Omit salt and season to taste.

4. In Step 9, ¼ tsp dehydrated garlic may be used. See Recipe Card A-17.

5. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. CURRIED MEATBALLS: Follow Steps 1 through 8. In Step 9, add 2 oz (6 tbsp) curry powder. Follow Steps 10 through 12.

CHILI CONQUISTADOR

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Square
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	24 lb			1. Cook beef with onions and garlic in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Onions, dry, chopped	2 lb	1½ qt		
Garlic, dry, minced	1 oz	3 tbsp (9 cloves)		
Chili powder	6 oz	1¼ cups		2. Add chili powder, red pepper, salt, and tomatoes to meat mixture; stir until blended; heat to simmer. Set aside for use in Step 5.
Pepper, red, ground		1 tsp		
Salt	6 oz	9 tbsp		
Tomatoes, canned, crushed	19 lb 2 oz	2¼ gal (3–No. 10 cn)		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice . . . . Salt . . . . Salad oil or shortening, melted Water, cold.	2 lb 4 oz . 1 oz . . . . . 1 oz	5¼ cups . 1⅔ tbsp . 2 tbsp . . . 2¾ qt . . .	. . . .	3. Add rice, salt, and salad oil or melted shortening to water. Bring to a boil; stir occasionally. 4. Cover, simmer 25 minutes. 5. Combine rice with chili mixture; blend well. Place 2¾ gal mixture in each pan.
Corn Bread Mix . . .	9 lb	1½ gal (2–No. 10 cn)	. . . .	6. Prepare Corn Bread Mix according to instructions on container. 7. Spread 1 gal corn bread batter over chili mixture in each pan. 8. Bake 45 minutes or until done. 9. Cut 6 by 9.

NOTE:
1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
2. In Step 1, 4 oz (1⅓ cups) dehydrated onions (See Recipe Card A-11) and 2¼ tsp dehydrated garlic (See Recipe Card A-17) may be used.
3. In Step 3, 8 lb (4½ qt) cooked rice may be used for ingredients. See Recipe No. E-5.
4. In Step 6, ⅔ recipe for Corn Bread (Recipe No. D-14) may be used.
5. Other sizes and types of pans may be used. See Recipe Card A-25.

STUFFED BEEF ROLLS

YIELD: 100 Portions (4 Pans) EACH PORTION: 1 Beef Roll plus ¼ Cup Gravy

PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan TEMPERATURE: 350°F. Griddle; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, partially thawed	25 lb	100 slices	....	1. Slice beef into 4 oz slices (¼ inch thick). Set aside for use in Step 5.
Celery, fresh, chopped	2 lb 8 oz .	7½ cups .	....	2. Sauté celery and onions in butter or margarine until tender.
Onions, dry, chopped	1 lb	3 cups ...	....	
Butter or margarine, melted	1 lb	2 cups ...	....	
Bread, day old, cubed	6 lb	3 gal	....	3. Add celery and onions to cubed bread; toss lightly.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef stock .... Salt .... Poultry seasoning, ground Pepper, black	.... 1 oz	3 qt ..... 1½ tbsp . 2 tsp .... 1½ tsp ..	....	4. Combine stock, salt, poultry seasoning, and pepper. Add to bread mixture; mix lightly but thoroughly; avoid overmixing.
Flour, general purpose, sifted Salt .... Shortening, melted, or salad oil	2 lb .... 1 lb	2 qt ..... 1 tbsp ... 2 cups ...	....	5. Place $1^2/_3$ tbsp stuffing in the center of each beef slice; roll tightly around stuffing. 6. Dredge beef rolls in mixture of flour and salt; fry in shallow fat until browned on all sides. Place an equal quantity of beef rolls in each pan.
Brown Gravy	....	2¼ gal ..	....	7. Prepare Brown Gravy, Recipe No. O–16. 8. Pour an equal quantity of gravy over beef rolls in each pan. 9. Bake 1½ hours or until tender.

(CONTINUED)

STUFFED BEEF ROLLS

NOTE:
1. In Step 2, 3 lb 7 oz fresh celery A.P. will yield 2 lb 8 oz chopped celery and 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
2. In Step 2, 2 oz (2⁄3 cup) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 4, 3 oz Soup and Gravy base, beef may be used. See Recipe Card A–12. Omit salt in Step 4; season to taste.
4. In Step 7, Recipe No. O–16–1 Brown Gravy (Brown Gravy Mix) may be used.

VARIATIONS

1. **BEEF BROGUL**: Follow Step 1. In Step 2, chop 2 lb (1 qt (2–jumbo cn)) canned, drained mushrooms; sauté with celery and onions. In Step 3, add 1 lb 8 oz (3 qt (1½–1 lb co)) grated Parmesan cheese. Follow Steps 4 through 6. In Step 7, omit gravy, combine 4 lb (4–No. 2½ cn) canned Sauce Mix, Tomato Basic and 1 tbsp each ground oregano, thyme, and basil. Add 3 qt cold water; mix until smooth. Add to 1¼ gal boiling water, stirring constantly. Cook over medium heat until sauce comes to a boil. Simmer 1 minute, stirring as necessary. Follow Steps 8 and 9.
2. **BEEF ROULADES**: Follow Step 1. Omit Steps 2 through 5. Make stuffing by combining 8 lb (1½ gal) finely chopped dry onions (8 lb 14 oz A.P.), 5 lb (3¾ qt) raw, diced bacon, and 5 lb (12½ cups) diced dill pickles. Mix well. Use 8 oz (1 cup) prepared mustard. Brush each beef slice with mustard. Place 1⅔ tbsp stuffing on each beef slice; roll tightly around stuffing. Follow Steps 6 through 9.

MEAT PINWHEELS

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Pin Wheel plus ¼ Cup Gravy
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Vegetable Gravy . .	. . . .	2¼ gal. . .	. . . .	1. Prepare recipe for Vegetable Gravy (Recipe No. O-16-9). Chill for use in Steps 9 and 13.
Beef, ground, thawed Onions, dry, chopped	18 lb . . . . 1 lb 8 oz .	. . . . 4½ cups .	. . . .	2. Cook beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Add onions; sauté until onions are tender. 3. Chill beef and onion mixture for use in Step 9.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	8 lb	2 gal	....	4. Sift together flour, milk, baking powder, and salt.
Milk, nonfat, dry ..	10 oz	2¼ cups .	....	
Baking powder	8 oz	1⅛ cups .	....	
Salt	2¾ oz ...	¼ cup ...	....	
Shortening	1 lb 8 oz .	3⅓ cups	....	5. Blend shortening into dry ingredients until mixture resembles coarse cornmeal.
Water	....	2¾ qt ...	....	6. Add water; mix only enough to form a soft dough. 7. Place dough on well-floured board; knead about 1 minute or until dough is smooth. Divide into 6 pieces, 2 lb 12 oz each. 8. Roll each piece into rectangle 11 by 24 inches.

(CONTINUED)

MEAT PINWHEELS

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				9. Combine beef mixture with 2 qt chilled vegetable gravy. 10. On each rectangle spread 2 qt plus 1½ cups meat and gravy filling. Roll like a jelly roll. Pinch edges together. 11. Cut each roll into 17 slices. Place in rows 4 by 6 on greased pans. 12. Bake 30 minutes or until browned. 13. Reheat remaining vegetable gravy thoroughly. Serve about 2 tbsp (1–No. AA Ladle) over each pin wheel.

NOTE: 1. In Step 2, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions.
2. In Step 2, 3 oz (1 cup) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 8, dough may be easier to handle if chilled for 1 hour.
4. In Step 10, See Recipe No. G–18, – Figure 21 for rolling procedure.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

(OVER)

VARIATION

1. MEAT PINWHEELS (BISCUIT MIX): Follow Steps 1 through 3. Omit ingredients in Steps 4 through 6. Use 11 lb 4 oz (2½–No. 10 cn) canned Biscuit Mix. Mix according to instructions on container. Follow Steps 7 through 13.

BEEF PIE WITH BISCUIT TOPPING

(Canned Beef Chunks With Natural Juices)

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Cup Stew plus 1 Biscuit

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, slices	5 lb	4¼ qt		1. Simmer carrots, onions, and potatoes in water until potatoes are almost tender. 2. Drain vegetables. Reserve vegetable liquid for use in Step 4 and vegetables for use in Step 5.
Onions, dry, quarters	5 lb	3⅓ qt		
Potatoes, white, fresh, 1-inch cubes	5 lb	5⅓ qt		
Water		to cover		
Shortening, melted or salad oil	1 lb	2 cups		3. Combine melted shortening or salad oil and flour; brown lightly over low heat.
Flour, wheat, general purpose, sifted	1 lb 2 oz	4½ cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Stock, beef, and vegetable liquid, or water, hot	....	2½ gal ..	....	4. Add stock or water gradually; cook 15 minutes until slightly thickened. Stir constantly. Add salt and pepper.
Salt	2 oz	3 tbsp ...	....	
Pepper, black	....	1 tsp	....	
Beef chunks with natural juices, canned	29 lb 8 oz	16–29½ oz cn	....	5. Add vegetables and beef; continue cooking about 5 minutes until heated. 6. Pour about 3 gal meat mixture into each pan.
Peas, canned, drained	3 lb 4 oz .	1½ qt (½–No. 10 cn)	....	7. Add 3 cups peas to each pan.
Baking powder biscuits	....	100 biscuits	....	8. Prepare ½ recipe for Baking Powder Biscuits (Recipe No. D-1). Place 50 biscuits on top of mixture in each pan. 9. Bake 15 minutes or until biscuits are brown.

(CONTINUED)

L. MEAT, FISH, AND POULTRY No. 47(2)

BEEF PIE WITH BISCUIT TOPPING

NOTE: 1. In Step 1: 6 lb 2 oz fresh carrots A.P. will yield 5 lb sliced carrots.
5 lb 8 oz dry onions A.P. will yield 5 lb quartered onions.
6 lb 13 oz fresh white potatoes A.P. will yield 5 lb potato cubes.

2. In Step 1, 10 oz (3⅓ cups) dehydrated onions may be used. See Recipe Card A-11.

3. In Step 4, 10 oz (1½ cups) Soup and Gravy base, beef may be used. See Recipe Card A-12.

4. Other sizes and types of pans may be used. See Recipe Card A-25.

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BEEF AND TOMATO GRAVY

(Canned Beef Chunks With Natural Juices)

YIELD: 100 Portions (3¼ Gallons) EACH PORTION: ⅔ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb	3 cups ...	....	1. Combine onions, peppers, pimientos, tomato paste, and water. Bring to a boil; reduce heat, simmer 15 minutes.
Peppers, sweet, fresh, chopped	8 oz	1½ cups .	....	
Pimientos, canned, chopped, drained	14 oz	1¾ cups (½–No. 2½ cn)	....	
Tomato paste, canned	1 lb 14 oz	3½ cups (1–No. 2½ cn)	....	
Water	....	½ gal ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	6 oz	¾ cup ...	....	2. Combine shortening or salad oil, flour, salt, and monosodium glutamate; brown well over low heat. Add to vegetables, stirring to mix well. 3. Cook 15 minutes or until mixture is smooth and thick, stirring occasionally.
Flour, wheat, general purpose, sifted	6 oz	1½ cups .	....	
Salt	2 oz	3 tbsp ...	....	
Monosodium glutamate (optional)	....	2 tbsp ...	....	
Beef chunks with natural juices, canned	29 lb 8 oz	16–29 oz cn	....	4. Add beef; blend in carefully. Simmer 5 minutes or until thoroughly heated. Skim off excess fat.

NOTE: 1. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions and 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers.

2. In Step 1, 2 oz (⅔ cup) dehydrated onions and 1½ oz (1¼ cups) dehydrated green peppers (See Recipe Card A–11) or 8 oz (1½ cups) frozen diced green peppers may be used.

3. In Step 1, 1–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13.

4. In Step 1, 2–7 oz cn canned pimientos may be used.

BAKED SPANISH BEEF PATTIES

(Canned Hamburgers)

YIELD: 100 Portions (2 Pans) EACH PORTION: 2 Patties plus scant ½ Cup Sauce

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned	19 lb 2 oz	2¼ gal (3-No. 10 cn)		1. Add sugar to tomatoes; heat to boiling.
Sugar, granulated	2 oz	¼ cup		
Onions, dry, chopped	12 oz	2¼ cups		2. Sauté onions and peppers in shortening or salad oil until tender.
Peppers, sweet, fresh, chopped	1 lb 2 oz	3⅜ cups		
Shortening, melted or salad oil	8 oz	1 cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 oz	½ cup ...	....	3. Stir flour into sautéed mixture; cook about 2 minutes.
Salt .... Pepper, black	....	1⅓ tbsp . 1 tsp	....	4. Combine tomatoes, salt, and pepper with onion mixture. Bring to a boil, stirring constantly.
Hamburgers, without gravy, canned, washed, drained	30 lb	40–12 oz cn	....	5. Place 100 hamburgers on end in each pan. Pour an equal quantity sauce over hamburgers in each pan. 6. Bake 30 minutes or until tender.

NOTE: 1. In Step 2, 13 oz dry onions A.P. will yield 12 oz chopped onions and 1 lb 4 oz A.P. fresh sweet peppers will yield 1 lb chopped peppers.

2. In Step 2, 1½ oz (⅓ cup plus 3 tbsp) dehydrated onions and 2½ oz (2 cups) dehydrated green peppers (See Recipe Card A–11) or 1 lb (3 cups) frozen diced green peppers may be used.

3. In Step 5, remove fat from canned hamburgers by placing unopened cans in hot water for 5 minutes.

4. Other sizes and types of pans may be used. See Recipe Card A–25.

(CONTINUED)

BAKED SPANISH BEEF PATTIES

VARIATION

1. BAKED SPANISH BEEF PATTIES (DEHYDRATED BEEF PATTIES): Rehydrate 7 lb (7–No. 10 cn) canned dehydrated beef patties by soaking in 4 gal lukewarm water with 4 oz (6 tbsp) salt for 20 to 30 minutes or until patties are moistened. Drain well. Follow Steps 1 through 4. In Step 5, use rehydrated beef patties for canned hamburgers. Brown patties quickly in 8 oz (1 cup) melted shortening or salad oil on 375°F. griddle about 1 minute on each side. Follow remainder Step 5. Follow Step 6.

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BEEF PATTIES JARDINIÈRE

(Canned Hamburgers)

YIELD: 100 Portions (2 Pans)			EACH PORTION: 2 Patties plus ½ Cup Sauce	
PAN SIZE: 18 by 24-inch Roasting Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, diced	14 oz	3 cups ...	....	1. Add carrots, celery, onions, and peppers to water; bring to a boil. Reduce heat; simmer 15 minutes. Drain; set aside for use in Step 5.
Celery, fresh, diced	2 lb	1½ qt ...	....	
Onions, dry, chopped	1 lb 4 oz .	3¾ cups .	....	
eppers, sweet, fresh, chopped	1 lb	3 cups ...	....	
Water	....	to cover .	....	
hortening, melted or salad oil	1 lb 2 oz .	2¼ cups .	....	2. Combine shortening or salad oil and flour; brown well over low heat, stirring constantly. Set aside for use in Step 4.
lour, wheat, general purpose, sifted	1 lb 1 oz .	4¼ cups .	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, beef Pepper, black Water, boiling	10 oz	1½ cups 1⅓ tbsp 2½ gal		3. Add Soup and Gravy base and pepper to boiling water. Stir until dissolved. 4. Gradually add flour mixture; bring to a boil. Cook until thick and smooth, stirring constantly. Reduce heat; simmer 10 minutes.
Peas, canned, drained	1 lb 6 oz	2½ cups		5. Add reserved vegetables and peas.
Hamburgers, without gravy, canned, washed, drained	30 lb	40–12 oz cn		6. Place 100 hamburgers on end in each pan. Pour 6¼ qt sauce over patties in each pan. 7. Bake 30 minutes or until heated.

(CONTINUED)

BEEF PATTIES JARDINIÉRE

NOTE: 1. In Step 1: 1 lb 1 oz fresh carrots A.P. will yield 14 oz diced carrots.
2 lb 12 oz fresh celery A.P. will yield 2 lb diced celery.
1 lb 6 oz dry onions A.P. will yield 1 lb 4 oz chopped onions.
1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped peppers.

2. In Step 1, 2⅓ oz (1¾ cups) dehydrated onions and 2½ oz (¾ cup) dehydrated green peppers (See Recipe Card A–11) or 1 lb frozen diced green peppers may be used.
3. In Step 6, remove fat from canned hamburgers by placing unopened cans in hot water for 5 minutes.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. BEEF PATTIES JARDINIÉRE (DEHYDRATED BEEF PATTIES): Rehydrate 7 lb (7–No. 10 cn) canned dehydrated beef patties in 4 gal lukewarm water with 4 oz (6 tbsp) salt for 20 to 30 minutes or until patties are moistened. Drain well. Follow Steps 1 through 5. In Step 6, use rehydrated patties for canned hamburgers. Brown patties quickly in 8 oz (1 cup) melted shortening or salad oil on 375°F. griddle about 1 minute on each side. Follow remainder Step 6. Follow Step 7.

HOT TAMALE PIE

(Canned Hamburgers)

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Square
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cornmeal Water Salt Chili powder	5 lb .... 4 oz 1 oz	3½ qt 2¾ gal 6 tbsp ¼ cup	....	1. Mix cornmeal, water, salt, and chili powder. Bring to a boil. 2. Reduce heat; simmer 25 minutes, stirring frequently, until a stiff paste is formed. Set aside for use in Step 7.
Hamburgers, without gravy, canned, washed, drained	30 lb	40–12 oz cn	....	3. Chop hamburgers into coarse pieces. Set aside for use in Step 5.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	2 lb	1½ qt		4. Sauté onions, peppers, and garlic in shortening or salad oil for 5 minutes.
Peppers, sweet, fresh, finely chopped	1 lb	1 qt		5. Add hamburger pieces; cook 10 minutes longer, stirring frequently.
Garlic, dehydrated		3 tbsp		
Shortening, melted or salad oil	8 oz	1 cup		
Tomatoes, canned, crushed	12 lb 12 oz	1½ gal (2–No. 10 cn)		6. Add tomatoes, chili powder, and salt to meat mixture. Simmer 15 minutes, stirring frequently.
Chili powder	4½ oz	1⅛ cups		7. Spread about 2 qt cornmeal paste in the bottom of each pan. Pour about 2¼ gal meat mixture over cornmeal in each pan. Spread remaining cornmeal paste evenly over top.
Salt	3 oz	4⅔ tbsp		
				8. Bake 45 minutes or until top crust is set and browned.
				9. Cut 6 by 9.

(CONTINUED)

HOT TAMALE PIE

NOTE:
1. In Step 3, remove fat from canned hamburgers by placing hamburgers in fryer basket; immerse in boiling water 2 minutes. Drain thoroughly.
2. In Step 4, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions and 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb finely chopped peppers.
3. In Step 4, 4 oz (1⅓ cups) dehydrated onions and 2½ oz (2 cups) dehydrated green peppers (See Recipe Card A-11) or 1 lb frozen diced green peppers may be used.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

MOUSSAKA

YIELD: 100 Portions (5 Pans)	EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan or 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 450°F. and 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggplant, fresh, unpared, cut in ¼-inch slices	30 lb			1. Brush each eggplant slice with salad oil or melted shortening; overlap slices on greased sheet pans.
Salad oil or shortening, melted	2 lb	1 qt		2. Sprinkle with salt; bake in 450°F. oven 20 to 25 minutes or until slices are soft and lightly browned. Set aside for use in Step 10.
Salt	2½ oz	¼ cup		
Beef, ground, thawed	15 lb			3. Cook beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Add onions and garlic; sauté 3 minutes.
Onions, dry, chopped	2 lb 8 oz	7½ cups		
Garlic, dry, minced		2 tbsp (6 cloves)		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cinnamon, ground		1 tbsp		4. Add cinnamon, oregano, salt, pepper, and tomato paste to meat mixture; mix well. Set aside for use in Step 11.
Oregano		1 tbsp		
Salt	2 oz	3 tbsp		
Pepper, black		1 tbsp		
Tomato paste, canned	1 lb 15 oz	3½ cups (1–No. 2½ cn)		
SAUCE:				
Butter or margarine, melted	3 lb	1½ qt		5. Blend butter or margarine and flour together; stir until smooth.
Flour, wheat, general purpose, sifted	1 lb 8 oz	1½ qt		

(CONTINUED)

MOUSSAKA

INGREDIENTS	WEIGHTS	MEASURES		METHOD
ilk, nonfat, dry	2 lb 7 oz	8½ cups		6. Reconstitute milk; heat to just a boil. DO NOT BOIL. 7. Add butter or margarine and flour mixture to milk, stirring constantly. 8. Add salt and nutmeg. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
ater, warm		11¼ qt		
lt	5 oz	½ cup		
utmeg		1 tbsp		
gs, whole, slightly beaten	2 lb 8 oz	1¼ qt (24 eggs)		9. Stir about 1 qt sauce into eggs; mix well. Pour slowly into remaining sauce while stirring. Cook 1 minute, stirring constantly. Set aside for use in Step 13.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, Parmesan, grated	8 oz	2 cups . . .	. . . .	10. Arrange 1 layer of eggplant slices in each pan. 11. Spread 1¾ qt meat mixture over eggplant in each pan. 12. Cover with remaining eggplant slices. 13. Pour 2¾ qt sauce over eggplant and meat mixture in each pan. 14. Sprinkle Parmesan cheese over mixture in each pan. 15. Bake 1 hour in 350°F. oven. 16. Let stand 45 minutes to 1 hour before cutting. Cut 4 by 5.

NOTE:
1. In Step 1, 31 lb 15 oz eggplant A.P. will yield 30 lb unpared sliced eggplant.
2. In Step 3, 2 lb 12 oz dry onions A.P. will yield 2 lb 8 oz chopped onions.
3. In Step 3, 5 oz (1⅔ cups) dehydrated onions may be used. See Recipe Card A-11.
4. In Step 3, 1½ tsp dehydrated garlic may be used. See Recipe Card A-17.
5. In Step 4, 1-36 oz cn canned tomato juice concentrate may be used. See Recipe Card A-13.
6. In Step 9, 12 oz (3 cups) dehydrated egg mix combined with 1 qt warm water may be used for whole eggs. See Recipe Card A-8.

BEEF CORDON BLEU

YIELD: 100 Portions	EACH PORTION: 1 Cordon Bleu
	TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
eef, oven roast, partially thawed	25 lb	100 slices	. . . .	1. Slice beef into ¼-inch thick slices (4 oz per slice).
lam, canned, sliced	3 lb 2 oz .	50 slices, cut in half	. . . .	2. Place ½ slice ham and ½ slice cheese on each slice of beef.
heese, American, processed, sliced	3 lb 2 oz .	50 slices, cut in half	. . . .	3. Fold beef slice in half, enclosing ham and cheese. Pound edges of beef together to seal.
otatoes, white, instant, granules	2 lb	1 qt (⅓-No. 10 cn)	. . . .	4. Dredge beef in instant potato granules.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . . Water . . . . Eggs, whole, beaten	6½ oz . . . . 2 lb	1⅓ cups 7½ cups . 1 qt (20 eggs)	. . . .	5. Reconstitute milk; combine with eggs. 6. Dip beef in milk and egg mixture. Drain.
Bread crumbs . . . . . Salt . . . . Pepper, black	3 lb . . . . . 3 oz	3 qt . . . . . 4⅔ tbsp . 1 tbsp . . .	. . . .	7. Dredge in mixture of bread crumbs, salt, and pepper; shake off excess.
Shortening, melted or salad oil	2 lb	1 qt	. . . .	8. Fry in shallow fat on griddle 3 minutes on each side or until golden brown.

NOTE: 1. In Step 1, beef, boneless, frozen, top round, will provide the most uniform slice and portion.

2. In Step 4, 2 lb (2 qt) flour, wheat, general purpose, sifted, may be substituted for potatoes, white, instant, granules.

3. In Step 5, 10 oz (1¼ qt) dehydrated egg mix combined with 1½ qt warm water may be used for whole eggs. See Recipe Card A–8.

GRILLED BEEFBURGER

YIELD: 100 Portions

EACH PORTION: 1 Burger

TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, dry, broken	2 lb	1¼ gal		1. Moisten bread with water.
Water		3 cups		
Beef, ground, thawed	30 lb			2. Combine moistened bread, beef, onions, eggs, salt, and pepper. Mix lightly but thoroughly. Avoid overmixing if using mixer.
Onions, dry, chopped	2 lb	1½ qt		
Eggs, whole, beaten	1 lb	2 cups (10 eggs)		3. Shape into patties ⅜ inch thick, weighing 6 oz each.
Salt	5 oz	½ cup		4. Grill 4 minutes or until brown. Turn and continue grilling 3 minutes on the other side.
Pepper, black		1 tbsp		

(OVER)

NOTE: 1. In Step 2, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
2. In Step 2, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 2, 5 oz (1¼ cups) dehydrated egg mix combined with 1½ cups warm water may be used for whole eggs. See Recipe Card A-8.
4. In Step 4, if using beef pattie mix, bulk, reduce cooking time one minute per side.

VARIATION

1. VEALBURGERS: Follow Step 1. In Step 2, omit beef and use 30 lb boneless ground veal. Follow Steps 3 and 4.

L. MEAT, FISH, AND POULTRY No. 57(1)

TAMALE PIE

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Square
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
eef, ground, thawed	12 lb			1. Cook beef with onions and garlic in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
nions, dry, chopped	2 lb	1½ qt		
arlic, dry, minced		1 tbsp (3 cloves)		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	4 oz	6 tbsp . . .	. . . .	2. Add salt, chili powder, tomatoes, corn, and olives; stir to mix well; bring to a boil. Set aside for use in Step 6.
Chili powder	2 oz	½ cup . . .	. . . .	
Tomatoes, canned, crushed	6 lb 6 oz .	3 qt (1–No. 10 cn)	. . . .	
Corn, canned, cream style	8 lb 4 oz .	1 gal (1¼–No. 10 cn)	. . . .	
Olives, ripe, pitted, sliced, drained	2 lb 7 oz .	2½ qt (6–No. 300 cn)	. . . .	

(CONTINUED)

TAMALE PIE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cornmeal Chili powder Salt Water, boiling	7 lb 4 oz 6 oz	4¾ qt ¾ cup 9 tbsp 3 gal		3. Blend cornmeal, chili powder, and salt in mixer bowl. 4. Add water; mix at medium speed until smooth and thickened. 5. Spread 1¾ qt hot cornmeal mixture over bottom and sides of each greased pan to form a thin crust. 6. Pour 3 qt meat mixture over crust in each pan.
Cheese, Cheddar or American processed, shredded or ground	3 lb	3 qt		7. Spread 1¾ qt of remaining cornmeal mixture in each pan for topping. 8. Bake 45 minutes; remove from oven. 9. Sprinkle 3 cups cheese evenly over each pan. 10. Cut 5 by 5.

(OVER)

NOTE: 1. In Step 1, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A–11.
2. In Step 1, ¾ tsp dehydrated garlic may be used. See Recipe Card A–17.
3. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
4. In Step 2, 8 lb (8–No. 303 cn) canned cream style corn may be used.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. HOT TAMALES WITH CHILI GRAVY: Omit all ingredients. Use 200 (28 lb 11 oz (4¼–No. 10 cn)) canned beef tamales or 100–5 oz or 200–3 oz frozen beef tamales. Heat according to directions on container. Serve with 2¼ gal Chili Gravy, Recipe No. O–16–3. EACH PORTION: 2–3 oz tamales or 1–5 oz tamale plus ⅓ cup gravy.
2. TAMALE PIZZA: Follow Step 1. In Step 2, omit cream style corn. Omit Steps 3 through 9. Use 4 lb 8 oz (1–No. 10 cn) canned Corn Bread Mix. Prepare according to directions on container. Spread 1 qt corn bread batter in thin layer in each greased sheet pan. Cover batter with 2 qt meat filling. Sprinkle 3 cups grated cheese evenly over meat mixture in each pan. Bake at 425°F. for 15 minutes. Cut 5 by 5. (Note: Recipe may be prepared using thirteen 9-inch pie pans. In each pan use 1 cup corn bread batter, 2 cups meat filling and 3¾ oz shredded cheese. Cut into 8 wedges.)

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L. MEAT, FISH, AND POULTRY No. 58

CHILI AND MACARONI

(Canned Chili Con Carne)

ELD: 100 Portions (2 Pans)				EACH PORTION: 1½ Cups
N SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 400°F. Oven
NGREDIENTS	WEIGHTS	MEASURES		METHOD
aroni	8 lb	2 gal		1. Add macaroni slowly to salted water; bring to a boil, stirring occasionally. Boil 10 to 15 minutes. 2. Drain; set aside for use in Step 5.
	3½ oz	5 tbsp		
er, boiling		4 gal		
ons, dry, hopped	8 lb	1½ gal		3. Sauté onions in shortening or salad oil 10 minutes or until tender.
rtening, melted salad oil	12 oz	1½ cups		
i con carne, anned, without eans	27 lb	3 gal (4–6¾ lb cn)		4. Heat chili to boiling point. Reduce heat; skim off excess fat.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned .	12 lb 12 oz	1½ gal (2–No. 10 cn)	....	5. Add macaroni, sautéed onions, tomatoes, water, salt, pepper, and oregano; mix thoroughly.
Water	....	2 qt	....	6. Pour 4 gal chili mixture into each pan.
Salt	4 oz	6 tbsp ...	....	
Pepper, black	....	3 tbsp ...	....	
Oregano, ground ..	....	1 tbsp ...	....	
Cheese, Cheddar, ground	5 lb	1 gal	....	7. Sprinkle 2 qt cheese over mixture in each pan. 8. Bake 45 minutes or until cheese is browned and mixture is thoroughly heated.

NOTE: 1. In Step 3, 8 lb 14 oz dry onions A.P. will yield 8 lb chopped onions.
2. In Step 3, 1 lb (5⅓ cups) dehydrated onions may be used. See Recipe Card A–11.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

L. MEAT, FISH, AND POULTRY No. 59

CHILI CON CARNE WITH BEANS

(Canned Chili Con Carne)

YIELD: 100 Portions (6¼ Gallons)				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, finely chopped	4 lb	2¼ qt ...	....	1. Sauté onions and peppers in salad oil or shortening 10 minutes or until tender. Set aside for use in Step 3.
Peppers, sweet, fresh, diced	4 lb	3 qt	....	
Salad oil or melted shortening	8 oz	1 cup	....	
Chili con carne, canned, without beans	27 lb	3 gal (4–6¾ lb cn)	....	2. Place chili con carne in steam-jacketed kettle or stock pot; heat to boiling point. Reduce heat, skim off excess fat.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chili powder	....	2 tbsp ...	....	3. Carefully blend in sautéed vegetables, chili powder, salt, monosodium glutamate, and kidney beans. Simmer 15 minutes or until thoroughly heated.
Salt	....	2¼ tsp ..	....	
Monosodium glutamate (optional)	....	1⅔ tbsp .	....	
Beans, kidney, canned	20 lb 10 oz	2¼ gal (3–No. 10 cn)	....	

NOTE: 1. In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb finely chopped onions and 4 lb 14 oz fresh sweet peppers A.P. will yield 4 lb diced peppers.

2. In Step 1, 8 oz (2⅔ cups) dehydrated onions and 10½ oz (2 qt) dehydrated green peppers (See Recipe Card A–11) or 4 lb (3 qt) frozen diced green peppers may be used.

3. In Step 3, 20–No. 303 cn canned kidney beans or canned pinto beans may be used.

VARIATION

1. CHILI CON CARNE WITH BEANS (DEHYDRATED): Omit all ingredients. Use 20 lb (8–No. 10 cn) canned Chili Con Carne with Beans (Dehydrated). Pour 4½ gal boiling water over chili. Stir slightly to distribute water. Cover; let stand 10 minutes or until thoroughly rehydrated. Stir, heat, and serve.

L. MEAT, FISH, AND POULTRY No. 60(1)

HAMBURGER PARMESAN

YIELD: 100 Portions (9 Pans)

EACH PORTION: 2 Patties

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 350°F. Deep Fat
350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef patties, tempered	37 lb 8 oz	200–3 oz patties	....	1. Dredge patties in mixture of flour, garlic, salt, and pepper; shake off excess. Set aside for use in Step 3.
Flour, wheat, general purpose, sifted	2 lb 4 oz .	2¼ qt ...	....	
Garlic, dry, chopped (optional)	....	1⅓ tbsp (4 cloves)	....	
Salt	5 oz	½ cup ...	....	
Pepper, black	....	1 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . .	3¼ oz . . .	¾ cup . . .	. . . .	2. Reconstitute milk; add eggs.
Water, warm	. . . .	3¾ cups .	. . . .	3. Dip patties in milk and egg mixture. Drain well.
Eggs, whole, beaten	1 lb 4 oz .	2⅓ cups (12 eggs)	. . . .	
Bread crumbs, dry, ground	4 lb	1 gal	. . . .	4. Combine crumbs and cheese. Dredge patties in crumb–cheese mixture; shake off excess.
Cheese, Parmesan, grated	6 oz	1½ cups .	. . . .	5. Fry 2 minutes or until evenly browned. Set aside for use in Step 7.
Sauce mix, tomato basic	2 lb 8 oz .	2½–No. 2½ cn	. . . .	6. Combine sauce mix, oregano, thyme, and basil with cold water. Mix until smooth. Add to boiling water, stirring constantly. Cook over medium heat until sauce comes to a boil. Simmer 1 minute or until thickened. Stir as necessary.
Oregano, ground . .	. . . .	¾ tsp	. . . .	
Thyme, ground	. . . .	¾ tsp	. . . .	
Basil, ground	. . . .	¾ tsp	. . . .	
Water, cold	. . . .	2½ qt . . .	. . . .	
Water, boiling	. . . .	3¾ qt . . .	. . . .	

(CONTINUED)

HAMBURGER PARMESAN

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, Mozzarella, sliced	6 lb 4 oz .	200 (½ oz) slices	. . . .	7. Place patties in pan. Top each pattie with 1 slice of Mozzarella cheese. 8. Pour 3⅛ cups sauce evenly over patties in each pan. 9. Bake 5 to 8 minutes or until cheese is melted.

NOTE: 1. In Step 2, 6 oz (1½ cups) dehydrated egg mix combined with scant 2 cups warm water may be used. See Recipe Card A–8.

2. In Step 6, omit all ingredients. Prepare 1½ recipes for Pizza Sauce (Recipe No. O–12).

3. Other sizes and types of pans may be used. See Recipe Card A–25.

TEXAS HASH

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	5 lb	3¾ qt ...	....	1. Sauté onions and peppers in shortening or salad oil 10 minutes or until tender.
Peppers, sweet, fresh, chopped	4 lb	3 qt	....	
Shortening, melted or salad oil	1 lb	2 cups ...	....	
Chili powder	4 oz	¾ cup ...	....	2. Combine chili powder, salt, and pepper; add to sautéed vegetables.
Salt	2¾ oz ...	¼ cup ...	....	
Pepper, black	....	2 tbsp ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	30 lb			3. Place an equal quantity of beef in each pan. Cook beef in its own fat until beef loses its pink color; stirring to break apart. Drain or skim off excess fat. 4. Add an equal quantity of sautéed vegetable mixture to each pan.
Tomatoes, canned, crushed	19 lb 2 oz	2¼ gal (3–No. 10 cn)		5. Add 4½ qt tomatoes and 4½ cups uncooked rice to each pan. Mix thoroughly.
Rice	3 lb 14 oz	2¼ qt		6. Cover each pan; bake 1 hour or until rice is tender.

NOTE:
1. In Step 1, 5 lb 9 oz dry onions A.P. will yield 5 lb chopped onions and 4 lb 14 oz fresh sweet peppers A.P. will yield 4 lb chopped peppers.
2. In Step 1, 10 oz (3⅓ cups) dehydrated onions and 10½ oz (2 qt) dehydrated green peppers (See Recipe Card A–11) or 4 lb (3 qt) frozen, diced green peppers may be used.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

L. MEAT, FISH, AND POULTRY No. 64(1)

CREOLE MACARONI

(American Chop Suey)

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Cup
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb 6 oz .	1 qt	....	1. Sauté onions, peppers, and garlic in shortening or salad oil 10 minutes or until tender.
Peppers, sweet, fresh, chopped	1 lb 8 oz .	4½ cups .	....	
Garlic, dry, minced	....	2 tbsp (6 cloves)	....	
Shortening, melted or salad oil	1 lb	2 cups ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	8 oz	2 cups		2. Blend flour with sautéed vegetables. Add tomato paste, tomatoes, water, salt, pepper, sugar, and hot sauce. Simmer 10 to 15 minutes or until thickened. Stir as necessary. Set aside for use in Step 5.
Tomato paste, canned	7 lb 12 oz	3½ qt (4–No. 2½ cn)		
Tomatoes, canned, crushed	6 lb 6 oz	3 qt (1–No. 10 cn)		
Water, hot		1½ gal		
Salt	7 oz	⅔ cup		
Pepper, black		2 tbsp		
Sugar, granulated	6 oz	¾ cup		
Hot sauce		1 tbsp		
Beef, ground, thawed	10 lb			3. Brown beef in its own fat in steam–jacketed kettle or in roasting pans until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Set aside for use in Step 5.

(CONTINUED)

CREOLE MACARONI

(American Chop Suey)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Macaroni, elbow .. Salt .... Water, boiling	5 lb ..... 2¾ oz	1¼ gal .. ¼ cup ... 3 gal	....	4. Add macaroni to salted water; bring to a boil, stirring occasionally. Boil 20 minutes; drain well. 5. Combine beef, tomato sauce, and macaroni. Mix well. 6. Pour an equal quantity macaroni mixture into each pan.
Cheese, shredded, American or Cheddar	1 lb	1 qt	....	7. Sprinkle 2 cups cheese over macaroni mixture in each pan. 8. Bake 30 minutes or until bubbling and cheese is melted.

(OVER)

NOTE:
1. In Step 1, 1 lb 8 oz dry onions A.P. will yield 1 lb 6 oz chopped onions and 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
2. In Step 1, 3 oz (1 cup) dehydrated onions and 4 oz (3 cups) dehydrated green peppers (See Recipe Card A–11) or 1 lb 8 oz (4½ cups) frozen, diced, green peppers may be used.
3. In Step 1, 1½ tsp dehydrated garlic may be used. See Recipe Card A–17.
4. In Step 2, 3–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13.
5. In Step 4, other types of macaroni may be used.
6. In Step 7, 6 oz (1½ cups) cheese, American, processed dehydrated combined with ¾ cup warm water may be used. See Recipe Card F–G–1.
7. Other sizes and types of pans may be used. See Recipe Card A–25.

L. MEAT, FISH, AND POULTRY No. 65

HUNGARIAN GOULASH

YIELD: 100 Portions (2 Pans) EACH PORTION: ⅔ Cup

PAN SIZE: 18 by 26-inch Roasting Pan TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
eef, diced, thawed	30 lb			1. Brown beef well in hot shortening or salad oil.
hortening, melted or salad oil	8 oz	1 cup		
nions, finely chopped	6 lb	1½ gal		2. Add onions and garlic; sauté until tender.
arlic, minced		2 tbsp (6 cloves)		
aprika, ground		½ cup		3. Add paprika, thyme, salt, pepper, and Soup and Gravy base. Continue to cook 5 minutes stirring frequently. Place an equal quantity of mixture in each pan.
hyme, ground		1 tbsp		
alt	2 oz	3 tbsp		
epper, black		2 tbsp		
oup and Gravy base, beef	4 oz	10 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot	....	2 gal	....	4. Slowly add 1 gal hot water to each pan, stirring constantly. Bake 1½ to 2 hours or until meat is tender.
Flour, wheat, general purpose, sifted	1 lb	1 qt	....	5. Mix flour and cold water, forming a paste. Pour an equal quantity paste slowly over meat mixture in each pan, stirring constantly until all flour is absorbed. Simmer 5 to 10 minutes or until thickened.
Water, cold	....	2 qt	....	

NOTE: 1. In Step 1, veal or pork, diced, can be substituted for ½ the beef in recipe.
2. In Step 2, 6 lb 11 oz dry onions A.P. will yield 6 lb finely chopped onions.
3. In Step 2, 12 oz (1 qt) dehydrated chopped onions may be used. See Recipe Card A–11.
4. In Step 2, 1½ tsp dehydrated garlic may be used. See Recipe Card A–17.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

SCALLOPED HAM AND NOODLES

(Canned Ham Chunks)

YIELD: 100 Portions (4 Pans) EACH PORTION: 1 Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned, chunks	19 lb 15 oz	11–29 oz cn	....	1. Place unopened cans of ham chunks in hot water. Let stand 30 minutes. 2. Drain contents of cans in colander; reserve 1½ qt liquid for use in Step 4. Cut ham into bite-sized pieces; set aside for use in Step 7.
Noodles .... Water, boiling	6 lb	2¼ gal .. 4 gal	....	3. Add noodles slowly to water. Bring to a boil; stirring occasionally. Boil 15 minutes. Drain; set aside for use in Step 7.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	1 lb 10 oz	5¾ cups		4. Reconstitute milk; add reserved stock; heat to just below boiling. DO NOT BOIL.
Water, warm		1½ gal		
Reserved stock		1½ qt		
Butter or margarine, melted	2 lb	1 qt		5. Blend butter or margarine and flour together until smooth. Add to hot milk, stirring constantly. Simmer 5 minutes or until thickened.
Flour, wheat, general purpose, sifted	1 lb	1 qt		
Onions, dry, chopped	1 lb 8 oz	4½ cups		6. Add onions and peppers to sauce. 7. Arrange alternate layers of noodles, ham, and sauce in each pan.
Peppers, sweet, fresh, chopped	1 lb	3 cups		

(CONTINUED)

SCALLOPED HAM AND NOODLES

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	4 oz	½ cup ...	....	8. Combine butter or margarine, bread crumbs, monosodium glutamate, and paprika.
Bread crumbs, dry .	8 oz	2 cups ...	....	
Monosodium glutamate (optional)	....	2 tsp	....	9. Sprinkle crumb mixture over each pan. 10. Bake 30 minutes or until top is browned and mixture is thoroughly heated.
Paprika, ground ...	....	1½ tsp ..	....	

NOTE: 1. In Step 6, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions and 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped peppers.

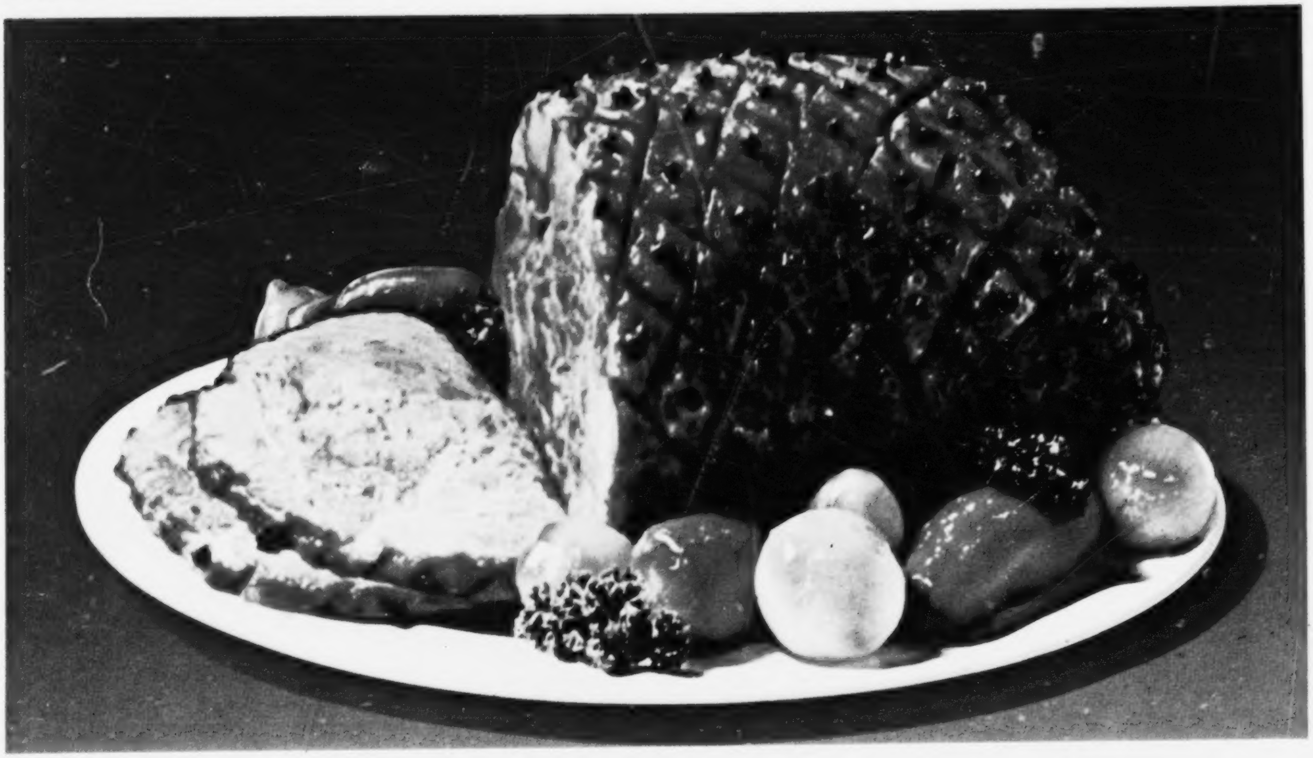
2. In Step 6, 3 oz (1 cup) dehydrated onions and 2½ oz (2 cups) dehydrated green peppers (See Recipe Card A–11) or 1 lb (3 cups) frozen diced green peppers may be used.

3. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. SCALLOPED HAM AND MACARONI (CANNED HAM CHUNKS): Follow Steps 1 and 2. In Step 3, omit noodles; use 6 lb (1½ gal) macaroni. Follow Steps 4 through 10.

BAKED CANNED HAM



L. MEAT, FISH AND POULTRY No. 71(2)

BAKED CANNED HAM

YIELD: 100 Portions (1 Pan) EACH PORTION: 2 Slices (4 Ounces)

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned	30 lb	....	....	1. Place hams, fat side up, in pan.
Cloves, whole	1 oz	5 tbsp ...	....	2. Stick cloves into ham, about 1 inch apart.
Sugar, brown ..... Vinegar	3 lb	2 qt ..... 1½ qt ...	....	3. Combine sugar and vinegar; pour over hams. 4. Insert meat thermometer into center of a ham. 5. Bake uncovered 2½ to 3 hours or until meat thermometer registers 140°F. 6. Let stand 20 minutes before slicing.

(OVER)

NOTE: Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATIONS

1. BAKED HAM STEAKS: In Step 1, slice ham into 4½ to 5 oz steaks. Omit Steps 2 through 6. Arrange slices on edge, fat side up, in pans. Mix together 3 lb (2 qt) brown sugar and ¼ cup mustard flour; sprinkle over ham steaks in each pan. Combine 3 cups vinegar and 2 qt water; pour over ham steaks in each pan. Bake 1 to 1½ hours.
2. FRIED HAM STEAKS: In Step 1, slice ham into 4½ to 5 oz steaks. Omit Steps 2 through 6. Cut fat edge of each steak in several places to prevent curling. Grill on lightly greased 350°F. griddle, 3 minutes on each side or until browned. Remove fat from griddle as it accumulates.
3. GRILLED HAM SLICES: In Step 1, use 20 lb canned ham. Slice ham into approximately 3 oz slices. Grill on lightly greased 350°F. griddle about 3 minutes on each side. Omit Steps 2 through 6.

L. MEAT, FISH, AND POULTRY No. 72(1)

BAKED HAM, MACARONI AND TOMATOES

(Canned Ham)

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Macaroni	4 lb 8 oz	4½ qt		1. Add macaroni slowly to boiling water; stir occasionally, until water returns to a boil. Boil 10 to 15 minutes. 2. Drain. Set aside for use in Step 5.
Salt	2 oz	3 tbsp		
Water, boiling		3 gal		
Onions, dry, chopped	4 lb	3 qt		3. Sauté onions, peppers, mushrooms, and garlic in salad oil or melted shortening 10 minutes until tender.
Peppers, sweet, fresh, chopped	2 lb	1½ qt		
Mushrooms, canned, drained	2 lb	1½ qt (2-jumbo cn)		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dry, minced	....	3 cloves .	....	
Salad oil or shortening, melted	1 lb	2 cups ...	....	
Tomatoes, canned, cut up	19 lb 2 oz	2¼ gal (3–No. 10 cn)	....	4. Combine sautéed vegetables, tomatoes, sugar, salt, monosodium glutamate, and oregano. Bring to a boil; reduce heat; simmer 10 minutes.
Sugar, granulated .	2½ oz ...	5 tbsp ...	....	
Salt	3 oz	4⅔ tbsp .	....	
Monosodium glutamate (optional)	....	2 tsp	....	
Oregano, ground ..	....	2 tsp	....	
Ham, canned, diced, ½-inch cubes	10 lb	7½ qt ...	....	5. Combine ham, sauce, and macaroni. 6. Place about 1½ gal in each pan.

(CONTINUED)

BAKED HAM, MACARONI AND TOMATOES

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, American or Cheddar, grated or shredded	3 lb	3 qt	....	7. Bake 25 minutes. 8. Sprinkle 3 cups cheese evenly over mixture in each pan. Bake an additional 10 minutes or until cheese is lightly browned.

NOTE:
1. In Step 3, 4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions and 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
2. In Step 3, 8 oz (2⅔ cups) dehydrated onions and 5¼ oz (1 qt) dehydrated green peppers (See Recipe Card A–11) or 2 lb (1½ qt) frozen diced green peppers may be used.
3. In Step 3, 4–8Z cn canned mushrooms may be used.
4. In Step 3, ¾ tsp dehydrated garlic may be used. See Recipe Card A–17.
5. In Step 7, 1 lb 4 oz (⅓–No. 10 cn) canned cheese, American, processed, dehydrated may be used.
6. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. BAKED LUNCHEON MEAT, MACARONI, AND CHEESE: Follow Steps 1 through 4. In Step 5, use 10 lb canned luncheon meat diced into ½–inch cubes. Follow Steps 6 through 8.

SCALLOPED HAM AND POTATOES

(Canned Ham Chunks)

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned, chunks	20 lb	11–29 oz cn	. . . .	1. Place unopened cans of ham chunks in hot water. Let stand 30 minutes. 2. Drain contents of cans in colander. Reserve 1¼ qt liquid for use in Step 4. Cut ham into bite-sized pieces; set aside for use in Step 7.
Potatoes, white, dehydrated, sliced	3 lb 7 oz .	7¾ qt	. . . .	3. Add potatoes to water. Cover. Bring quickly to a boil; simmer 15 minutes. Drain; set aside for use in Step 7.
Water	. . . .	2¾ gal . .	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . . Water, warm . . . . . . Reserved stock	2 lb 7 oz	8⅔ cups 2½ qt . . . 1¼ qt . . .	. . . .	4. Reconstitute milk. Add reserved stock; heat to just below boiling. DO NOT BOIL.
Butter or margarine, melted Flour, wheat, general purpose, sifted Onions, dry, chopped	3 lb . . . . . 1 lb 8 oz . 1 lb	1½ qt . . . 1½ qt . . . 3 cups . . .	. . . .	5. Blend butter or margarine and flour together until smooth. Add to hot milk, stirring constantly. 6. Add onions; simmer sauce 5 minutes or until thickened. 7. Combine ham, potatoes, and sauce. Place 6¼ qt in each pan. 8. Bake 25 minutes.
Cheese, grated or shredded	2 lb	2 qt	. . . .	9. Sprinkle 2 cups cheese evenly over mixture in each pan. 10. Bake an additional 10 minutes or until cheese is lightly browned.

(CONTINUED)

SCALLOPED HAM AND POTATOES

NOTE:
1. In Step 3, 14 lb 10 oz potatoes, fresh, white, sliced (19 lb 9 oz A.P.) may be used. Prepare according to instructions on Recipe Card Q-G-2 omitting salt. Drain before using.
2. In Step 6, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
3. In Step 6, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.
4. In Step 9, 12 oz (3¼ cups) canned, cheese, American, processed, dehydrated may be used. See Recipe Card F-G-1.
5. Other sizes and types of pans may be used. See Recipe Card A-25.

L. MEAT, FISH, AND POULTRY No. 74

SWEET AND SOUR LAMB STEAK

YIELD: 100 Portion (4 Pans) EACH PORTION: 1 Steak

PAN SIZE: 18 by 26–inch Sheet Pan TEMPERATURE: 375° F. Grill
350° F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lamb, steaks boneless, frozen, tempered	32 lb	100 steaks (5 oz each)		1. Brown steaks in butter or margarine until browned on both sides, (about 3 minutes per side). 2. Place 25 steaks on each sheet pan.
Butter or margarine, melted	12 oz	1½ cup		
Vinegar		3 cup		3. Combine vinegar, sugar, salt, pepper and ginger. Mix well. 4. Pour an equal quantity evenly over steaks in each pan.
Sugar, brown	1 lb 2 oz	2¾ cup		
Salt	2½ oz.	3⅔ tbsp		
Pepper, black		1½ tsp		
Ginger, ground		1 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Oranges, fresh, thinly sliced	3 lb A.P. .	6 each . . .	. . . .	5. Place orange and lemon slices on chops.
Lemons, fresh, thinly sliced	1 lb 8 oz A.P.	6 each . . .	. . . .	6. Cover; bake until steaks are tender, about 20 minutes.

GRILLED LAMB STEAK

YIELD: 100 Portions	EACH PORTION: 1 Steak
	TEMPERATURE: 375°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lamb steaks, boneless, frozen	31 lb 4 oz	100 steaks (5 oz each)	....	1. Grill steaks 5 minutes on each side on greased griddle. Serve immediately. Do not overcook.

ROAST LAMB

YIELD: 100 Portions (2 Pans)	EACH PORTION: 2 Slices (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lamb, leg, boneless, partially thawed	39 lb	. . . .	. . . .	1. Rub outside of roasts with mixture of garlic, salt, and pepper. Place roasts with fat side up in pans. DO NOT ADD WATER; DO NOT COVER.
Garlic, dry (optional)	. . . .	8 cloves .	. . . .	2. Roast 3 to 4 hours. Insert meat thermometer after 2 hours of cooking; continue to roast until the thermometer registers the desired degree (165°F.—rare; 175°F.—medium; 180°F.—well done).
Salt	5 oz	½ cup . . .	. . . .	3. Let roasts stand 20 minutes. Remove string or netting before slicing.
Pepper, black	. . . .	2 tbsp . . .	. . . .	

(OVER)

NOTE: 1. In Step 1, if roasts are frozen, cooking time will be increased about 1 hour.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. SAVORY ROAST LAMB: In Step 1, place roasts with fat side up in pans. Combine 8 cloves minced dry garlic, 4 oz (6 tbsp) salt, 3 tbsp ground oregano, 3 tbsp ground paprika, 2 tbsp black pepper, 2½ cups vinegar, and 2½ cups salad oil. Pour an equal amount of marinade over roasts in each pan. Place roasts in refrigerator for 2 hours; turn occasionally. Follow Steps 2 and 3.

BARBECUED LAMB STEAKS

YIELD: 100 Portions (5 Pans)	EACH PORTION: 1 Steak
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Griddle 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lamb steaks, boneless, frozen	31 lb 4 oz	100 steaks (5 oz each)	....	1. Grill steaks on greased griddle 4 minutes on each side. Place on sheet pans. 2. Prepare 6¼ quarts Barbecue Sauce (Recipe No. 0-2). 3. Pour 1½ qt of barbecue sauce over steaks in each pan. 4. Bake 10 minutes.
Barbecue sauce ...	....	6¼ qt ...	....	

NOTE: In Step 2, Barbecue Sauce Mix may be used. Prepare 6¼ qt according to directions on container.

SIMMERED CHITTERLINGS

YIELD: 100 Portions				EACH PORTION: ⅔ Cup (4 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chitterlings, frozen Vinegar Salt	75 lb 2½ oz	 1 qt ¼ cup		1. Cover frozen chitterlings with water; add vinegar and salt. Thaw. (May be done overnight in refrigerator). 2. While washing under cool running water, strip most fat particles from lining. Wash chitterlings until clean and white in appearance.
Water		12 gal		3. Cover chitterlings with water; bring to a boil. Cover; simmer 1½ hours.
Vinegar Water, cool		1 qt 4 gal		4. Drain. Rinse in vinegar water. Cut in serving size lengths, about 6 inches.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water		6–8 gal		5. Return chitterlings to steam–jacketed kettle. Add enough water to cover chitterlings. Add sugar, poultry seasoning, red pepper, salt and black pepper; cover, bring to a boil; simmer 2 hours. 6. Place chitterlings in serving pans; cover with cooking liquid.
Sugar, granulated		1 tbsp		
Poultry seasoning		2 tsp		
Pepper, red, ground		2 tsp		
Salt	2 oz	3 tbsp		
Pepper, black		1 tbsp		

VARIATIONS

1. DEEP FAT FRIED CHITTERLINGS: Follow Steps 1 through 3. In Step 4, cut pieces in 1 to 1½–inch lengths. Omit Steps 5 and 6. Dip drained chitterlings in mixture of 4 lb (1 gal) sifted general purpose flour, 3 oz (4⅔ tbsp) salt, and 1 tbsp black pepper, then in mixture of 3¼ oz (¾ cup) nonfat dry milk, 3¾ cups water and 2 lb (1 qt–20 eggs) beaten eggs, and then in flour mixture. Fry in 375°F. deep fat until light brown, about 2 minutes.
2. DEEP FAT FRIED CHITTERLINGS, PRECOOKED: In Step 1, use 25 lb frozen precooked chitterlings. Omit directions in Steps 1 through 6. Fry in 375°F. deep fat until light brown, about 2 minutes.
3. SIMMERED CHITTERLINGS, PRECOOKED: Omit Steps 1 through 4. In Step 5, place 25 lb precooked chitterlings in steam–jacketed kettle. Add sugar, poultry seasoning, ground red pepper, salt, and black pepper. Simmer 1 hour or until seasoned and hot. Follow Step 6.

GRILLED SAUSAGE LINKS

(Cooked Pork and Beef Sausage)
Breakfast Sausage

YIELD: 100 Portions	EACH PORTION: 2 Links
	TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork and beef, Breakfast sausage, frozen, cooked	12 lb	....	....	1. Heat sausage on griddle about 5 minutes. 2. Turn frequently to ensure even browning.

VARIATION

1. **BAKED SAUSAGE LINKS**: Omit Steps 1 and 2. Place sausage on 3 sheet pans (18 by 26–inch); bake in 400°F. oven 10 minutes or until heated. Turn after 5 minutes.

BRAISED SPARERIBS

YIELD: 100 Portions (2 Pans)	EACH PORTION: 8 Ounces
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 400°F. Oven; 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, spareribs, thawed	75 lb	. . . .	. . . .	1. Cut ribs into serving portions, 10 to 12 ounces. Overlap ribs in rows, fat side up, in pans. Bake at 400°F. for 30 minutes or until golden brown. 2. Drain or skim off excess fat.
Onions, dry, finely chopped	5 lb	3¾ qt . . .	. . . .	3. Sprinkle onions, salt, and pepper over ribs. Add water to cover bottom of each pan. Cover pans. 4. Bake at 325°F. 1½ to 2 hours.
Salt	6 oz	9 tbsp . . .	. . . .	
Pepper, black	1 oz	¼ cup . . .	. . . .	
Water	. . . .	As required	. . . .	

(OVER)

NOTE: 1. In Step 1, ribs may be cooked in steamer 20 minutes before browning; omit baking time. In Step 4, uncover for last 30 minutes or bake until golden brown.
2. In Step 3, 5 lb 8 oz dry onions A.P. will yield 5 lb finely chopped onions.
3. In Step 3, 10 oz (3⅓ cups) dehydrated onions may be used. See Recipe Card A-11.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. SPARERIBS AND SAUERKRAUT: Follow Steps 1 and 2. In Step 3, omit onions and decrease salt to 4 oz (6 tbsp) and pepper to 1 tbsp. Use 24 lb 12 oz (4-No. 10 cn) canned sauerkraut. Place contents of 2-No. 10 cn in 2 pans. Cover sauerkraut with spareribs. Cover pans. Follow Step 4.

SWEET AND SOUR SPARERIBS

YIELD: 100 Portions (2 Pans) EACH PORTION: 8 Ounces

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 400°F. Oven; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork spareribs, thawed	75 lb	. . . .	. . . .	1. Cut ribs into serving portions, 10 to 12 ounces each. Overlap ribs in rows, fat side up, in pans. Sprinkle mixture of salt, pepper, and garlic over ribs in each pan. 2. Bake at 400°F. for 30 minutes. Drain or skim off excess fat. Reduce heat to 350°F., cook 20 minutes longer. Drain or skim off excess fat.
Salt	6 oz	9 tbsp . . .	. . . .	
Pepper, black	. . . .	2 tbsp . . .	. . . .	
Garlic, dehydrated	1 oz	2⅔ tbsp .	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown ..... Starch, corn ...... Ginger, ground ... Water	1 lb ..... 10 oz .... 1 oz	2¾ cups . 2 cups ... ¼ cup ... 1¼ gal ..	....	3. Dissolve brown sugar, cornstarch, and ginger in water.
Soy sauce .... Vinegar	....	1 qt ..... 1½ qt ...	....	4. Add soy sauce and vinegar. Cook at medium heat until sauce thickens. Stir frequently.
Pineapple, canned, crushed	13 lb 10 oz	1½ gal (2–No. 10 cn)	....	5. Blend pineapple with sauce. Bring to a boil. 6. Pour 1 gal sauce over well–browned ribs in each pan. 7. Bake 1½ hours or until meat is tender. Baste occasionally with the sauce. 8. Skim off excess fat before serving.

NOTE: Other sizes and types of pans may be used. See Recipe Card A–25.

CANTONESE SPARERIBS

YIELD: 100 Portions (3 Pans)	EACH PORTION: 8 Ounces
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, spareribs, thawed	75 lb			1. Cut ribs into 10 to 12 oz pieces. Place in stock pot or steam-jacketed kettle.
Water		To cover		2. Cover with cold water; bring to a boil; cook 30 minutes. Drain.
Soy sauce		2 qt		3. Place ribs in stainless steel pan. Combine soy sauce, sugar, and catsup. Pour marinade over ribs; marinate 1 hour or more. 4. Remove from marinade; place an equal quantity of ribs in each pan. 5. Bake 1½ to 2 hours, basting ribs frequently with marinade mixture.
Sugar, granulated	2 lb	4½ cups		
Catsup, tomato	2 lb 4 oz	1 qt		

NOTE: Other sizes and types of pans may be used. See Recipe Card A-25.

L. MEAT, FISH, AND POULTRY No. 96

ROAST FRESH HAM

YIELD: 100 Portions (2 Pans)	EACH PORTION: 2 Slices (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork ham, fresh, boneless, thawed	41 lb			1. Rub each ham with mixture of salt and pepper; place in pans. 2. Insert meat thermometer into thickest part of ham. DO NOT ADD WATER. DO NOT COVER. 3. Bake 4 hours or until meat thermometer registers 150°F. 4. Let stand 20 minutes. Remove string or netting before slicing.
Salt	8 oz	¾ cup		
Pepper, black		2 tbsp		

NOTE: 1. If hams are frozen, cooking time will be increased about 1 hour.
2. Other sizes and types of pans may be used. See Recipe Card A-25.

SCRAPPLE

YIELD: 100 Portions (3 Pans)	EACH PORTION: 2 Slices
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 400°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork sausage, bulk, thawed	12 lb			1. Cook sausage in its own fat until sausage loses its pink color, about 10 minutes, stirring to break apart. Drain or skim off excess fat.
Water, hot		2 gal		2. Add hot water to meat; bring to a simmer.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cornmeal Flour, wheat, general purpose, sifted Soup and Gravy base, beef Poultry seasoning Cumin, ground Water, cold	3 lb 1 lb 10 oz 1 oz	2 qt 1 qt 1½ cups 4 tbsp 1 tbsp 2 qt		3. Mix cornmeal, flour, Soup and Gravy base, poultry seasoning and cumi together; add cold water. Stir unti mixture is smooth. 4. Add cornmeal mixture to simmerin meat, stirring constantly. Bring to a boil; lower heat; continue to cook 15 minutes stirring frequently. (Mixture will be thick.) 5. Pour an equal amount into each pan Cover; refrigerate several hours unti firm or overnight.
				6. Cut into 3 equal sections lengthwise then into ½–inch slices.
Flour, wheat, general purpose, sifted	1 lb	1 qt		7. Dredge each slice in flour; fry on wel greased griddle until browned an crisp, about 8 minutes per side.

(CONTINUE

SCRAPPLE

NOTE: 1. In Step 7, scrapple may be served with hot maple syrup.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. SCRAPPLE (FROZEN): Omit Steps 1 through 7. Use 30 lb frozen scrapple; prepare according to directions on package.

SIMMERED PORK HOCKS

(Ham Hocks)

YIELD: 100 Portions

EACH PORTION: 1 Pork Hock

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork hocks, frozen	64 lb	100 each		1. Place frozen pork hocks in stock pot or steam–jacketed kettle. Add water, salt, bay leaves, garlic, red peppers, and onions. Cover; bring to a boil; reduce heat; simmer 3 hours or until tender.
Water, boiling		6 gal		
Salt	8 oz	¾ cup		
Bay leaves		9 leaves		
Garlic, dry		6 cloves		
Peppers, red, crushed		2 tbsp		
Onions, dry, quartered	1 lb	3¼ cups		2. Place pork hocks in serving pans. Add enough cooking liquid to half cover pork hocks. Remove bay leaves before serving.

NOTE: 1. In Step 1, 1½ tsp dehydrated garlic may be used. See Recipe Card A–17.
2. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb quartered dry onions.

VARIATION

1. SIMMERED PIGS' FEET: In Step 1, use 64 lb pigs' feet. Follow Step 2. EACH PORTION: 1 Pig's Foot.

L. MEAT, FISH, AND POULTRY No. 101

ITALIAN STYLE VEAL STEAKS

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Steak

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 350°F. Deep Fat; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal, steaks, breaded, frozen	35 lb	100 steaks	....	1. Cook frozen steaks in deep fat until golden brown, about 5 minutes. 2. Place 50 browned steaks in rows in each pan. Set aside for Step 6.
Salad oil or shortening	4 oz	½ cup ...	....	3. Sauté garlic, onions, and peppers in salad oil or shortening 5 minutes. Set aside for use in Step 5.
Garlic, dry, minced	1 oz	3 tbsp (9 cloves)	....	
Onions, dry, finely chopped	1 lb	3 cups ...	....	
Peppers, sweet, fresh, finely chopped	2 lb	1½ qt ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, beef	2 oz	6 tbsp		4. Reconstitute Soup and Gravy base in boiling water.
Water, boiling		2 qt		
Tomatoes, canned, crushed	12 lb 12 oz	1½ gal (2–No. 10 cn)		5. Add sautéed vegetables, tomatoes, parsley, salt, and oregano to stock mixture. Mix well; bring to a boil.
Parsley, fresh, chopped	4 oz	2 cups		6. Pour about 4½ qt sauce over steaks in each pan. Cover pans.
Salt	1 oz	1⅔ tbsp		7. Bake ½ hour or until hot.
Oregano, ground		1 tsp		

NOTE: 1. In Step 3: 1¼ oz dry garlic A.P. will yield 1 oz minced garlic.
1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
2. In Step 3, 2¼ tsp dehydrated garlic may be used. See Recipe Card A–17.
3. In Step 3, 2 oz (¾ cup) dehydrated onions and 5⅓ oz (1 qt) dehydrated green peppers may be used. (See Recipe Card A–11) or 2 lb (1½ qt) frozen diced peppers may be used.
4. In Step 5, 4¼ oz fresh parsley A.P. will yield 4 oz chopped parsley.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

L. MEATS, FISH, AND POULTRY No. 102(1)

VEAL PAPRIKA STEAKS

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Steak

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 350°F. Deep Fat; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal, steaks, breaded, frozen	35 lb	100 steaks	....	1. Cook frozen steaks in deep fat until golden brown, about 5 minutes. 2. Overlap 50 browned steaks in each pan.
Onions, dry, thinly sliced Garlic, dry, minced Shortening, melted or salad oil	8 lb .... 8 oz	1½ gal .. 6 cloves . 1 cup	....	3. Sauté onions and garlic in shortening or salad oil until tender. Sprinkle an equal quantity over steaks in each pan.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted Shortening, melted or salad oil	1 lb ..... 1 lb 8 oz .	1 qt ..... 3 cups ...	....	4. Add flour to shortening or salad oil; stir until smooth.
Water, boiling .... Soup and Gravy base, beef	.... 6 oz	1½ gal .. ⅞ cup ...	....	5. Add Soup and Gravy base to boiling water. Add shortening or salad oil and flour mixture to boiling liquid, stirring constantly. 6. Return to a boil; reduce heat; simmer 10 minutes, stirring constantly. Remove from heat.
Sour cream .... Paprika, ground ...	.... 2 oz	2½ qt ... ½ cup ...	....	7. Carefully blend sour cream with gravy. 8. Pour about 2½ qt gravy over steaks in each pan. Sprinkle paprika over steaks and gravy in each pan. 9. Bake 30 minutes.

(CONTINUED)

VEAL PAPRIKA STEAKS

NOTE:
1. In Step 3, 8 lb 14 oz dry onions A.P. will yield 8 lb thinly sliced onions.
2. In Step 3, 1 lb (5⅓ cups) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 7, Sour Cream Sauce Mix may be used for sour cream. Mix according to instructions on container.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

VEAL STEAKS

YIELD: 100 Portions — EACH PORTION: 1 Steak

TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal steaks, breaded, frozen	35 lb	100 steaks	....	1. Cook frozen steaks in deep fat until golden brown, about 5 minutes. 2. Serve immediately, or hold partially covered until served.

VARIATION

1. VEAL PARMESAN: Follow Step 1. Place fried steaks on 4 sheet pans (18 by 26 inch). Prepare Tomato Sauce (Recipe No. O–15). Slice 3 lb 2 oz Mozzarella cheese into 1 oz slices; cut each slice in half. Place ½ oz cheese on each steak. Pour 6½ cups sauce over steaks in each pan. Use 8 oz (2 cups) grated Parmesan or pizza blend cheese; sprinkle ½ cup over steaks in each pan. Heat in a 350°F. oven 15 minutes or until cheese is melted. Omit Step 2. Other sizes and types of pans may be used. See Recipe Card A–25.

VEAL STEW

YIELD: 100 Portions (8 Gallons) EACH PORTION: 1¼ Cups

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal, roast, boneless, thawed, diced into 1-inch pieces	31 lb			1. Cover veal with boiling water. 2. Add salt, paprika, pepper, and onions; cover; simmer 2 to 2½ hours or until veal is tender.
Water, boiling		1½ gal		
Salt	8 oz	¾ cup		
Paprika	1 oz	¼ cup		
Pepper, black		1 tbsp		
Onions, dry, sliced	4 lb	1 gal		
Potatoes, fresh, white, peeled, 1-inch cubes	10 lb	1¾ gal		3. Add potatoes, celery, and tomatoes to veal. Cover; simmer until vegetables are tender.
Celery, fresh, sliced	5 lb	1¼ gal		
Tomatoes, canned	6 lb 6 oz	3 qt (1-No. 10 cn)		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 2 oz .	4½ cups .	....	4. Blend flour and water to form a thin paste. Add slowly to stew, stirring constantly but gently. Continue cooking 5 to 10 minutes until stew is thickened.
Water, cold	....	2 qt	....	

NOTE: 1. In Step 2, 4 lb 7 oz dry onions A.P. will yield 4 lb dry sliced onions.

2. In Step 2, 8 oz (2⅔ cups) dehydrated onions may be used. See Recipe Card A-11.

3. In Step 3, 12 lb 5 oz fresh white potatoes A.P. will yield 10 lb cubed potatoes and 6 lb 14 oz fresh celery A.P. will yield 5 lb sliced celery.

VEAL CUBES PARMESAN

YIELD: 100 Portions (2 Pans)	EACH PORTION: ⅔ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal, roast, boneless, diced into 1-inch pieces	31 lb	....	....	1. Heat shortening or salad oil; add veal; brown well on all sides. Drain or skim off excess fat.
Shortening, melted or salad oil	12 oz	1½ cups .	....	
Onions, dry, finely chopped	2 lb	1½ qt ...	....	2. Add onions and garlic to veal; sauté until tender.
Garlic, dry, chopped	....	1 clove ..	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	4 oz	6 tbsp		3. Mix salt, sugar, red pepper, cloves, cinnamon, tomato paste, and water. Add to veal; bring to a boil. Reduce heat; cover; simmer 2 hours or until veal is tender. 4. Place an equal quantity of veal mixture in each pan.
Sugar, granulated	6 oz	¾ cup		
Pepper, red		¼ tsp		
Cloves, ground		⅔ tbsp		
Cinnamon, ground		1 tbsp		
Tomato paste, canned	3 lb 14 oz	1¾ qt (2–No. 2½ cn)		
Water, hot		2¼ gal		
Cheese, grated, Parmesan	12 oz	3 cups		5. Sprinkle 1½ cups cheese over veal mixture in each pan.

NOTE:
1. In Step 2, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A–11.
2. In Step 2, 2 lb 4 oz dry onions A.P. will yield 2 lb finely chopped onions.
3. In Step 3, 2–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

L. MEAT, FISH, AND POULTRY No. 107

BRAISED LIVER WITH ONIONS

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Slice (4 Ounces)
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 375°F. Griddle; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef liver, sliced, tempered	25 lb			1. Dredge liver in mixture of flour, salt, pepper, and paprika; shake off excess. Brown on well greased griddle in shortening or salad oil. 2. Overlap about 50 slices in each pan.
Flour, wheat, general purpose, sifted	2 lb 4 oz	2¼ qt		
Salt	4 oz	6 tbsp		
Pepper, black		2 tbsp		
Paprika, ground	1 oz	¼ cup		
Shortening, melted or salad oil	2 lb	1 qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, thinly sliced Shortening, melted or salad oil	8 lb ..... 8 oz	1½ gal .. 1 cup	....	3. Sauté onions in shortening or salad oil until tender; spread an equal quantity over liver in each pan.
Water, hot	....	1 gal (variable)	....	4. Pour hot water over liver and onions in each pan; cover. 5. Bake 30 minutes or until liver is fork–tender.

NOTE: 1. In Step 1, remove skin, membrane, and blood vessels.
2. In Step 1, 25 lb beef liver, whole may be used. Slice into 3½ to 4½ oz portions. Remove skin, membrane, and blood vessels.
3. In Step 3, 8 lb 14 oz dry onions A.P. will yield 8 lb thin sliced onions.
4. In Step 3, 1 lb (5⅓ cups) dehydrated onions may be used. See Recipe Card A–11.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. GRILLED LIVER: Follow Step 1. Brown evenly on both sides. Omit Steps 2 through 5. Serve immediately. Onion Gravy (Recipe No. O–16–6) may be served with liver.

BREADED LIVER

YIELD: 100 Portions

EACH PORTION: 1 Slice (4 Ounces)

TEMPERATURE: 375°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . .	1¾ oz . . .	6 tbsp . . .	. . . .	1. Reconstitute milk; add eggs.
Water, warm	. . . .	1⅞ cups .	. . . .	
Eggs, whole, beaten	1 lb 8 oz .	3 cups (15 eggs)	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef liver, sliced, tempered	25 lb	100 slices	....	2. Dip liver in milk and egg mixture. Drain. 3. Dredge liver in mixture of crumbs, flour, salt, and pepper; shake off excess.
Bread crumbs, dry, ground, fine	2 lb	2 qt	....	
Flour, wheat, general purpose, sifted	2 lb	2 qt	....	
Salt	4 oz	6 tbsp ...	....	
Pepper, black	....	1 tbsp ...	....	
Shortening, melted or salad oil	3 lb	1½ qt ...	....	4. Brown slices on well greased griddle about 5 minutes per side. 5. Serve immediately.

NOTE: 1. In Step 2, remove skin, membrane, and blood vessels.

2. In Step 2, 25 lb beef liver, whole may be used. Slice into 3½ to 4½ oz portions. Remove skin, membrane, and blood vessels.

LIVER FIESTA

L. MEAT, FISH, AND POULTRY No. 109

YIELD: 100 Portions (2 Pans)	EACH PORTION: 2 Strips plus ½ Cup Sauce
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef liver, sliced, tempered	25 lb	....	....	1. Cut liver into strips 4 inches long, 1½ inches wide and ½ inch thick.
Flour, wheat, general purpose, sifted	1 lb 12 oz	1¾ qt ...	....	2. Dredge liver in mixture of flour, salt, pepper, and garlic; shake off excess.
Salt	2 oz	3 tbsp ...	....	
Pepper, black	....	1 tbsp ...	....	
Garlic, dehydrated	....	1 tbsp ...	....	
Shortening, melted or salad oil	2 lb	1 qt	....	3. Brown liver in shortening or salad oil on well greased griddle for about 2 minutes on each side. Place an equal quantity in each pan; set aside for use in Step 6.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	5 lb	3¾ qt		4. Add onions and peppers to shortening or salad oil; sauté until tender. Stir frequently.
Peppers, sweet, fresh, chopped	5 lb	3¾ qt		
Tomatoes, canned	19 lb 2 oz	2¼ gal (3–No. 10 cn)		5. Combine sautéed vegetables, tomatoes, salt, and pepper; bring to a boil.
Salt	4 oz	6 tbsp		6. Pour 1½ gal sauce over liver in each pan. Cover pans.
Pepper, black		1 tbsp		7. Bake 45 minutes or until liver is tender.

NOTE:
1. In Step 1, before slicing liver into strips, remove skin, membrane, and blood vessels.
2. In Step 1, 25 lb beef liver, whole may be used. Slice into 3½ to 4½ oz portions. Remove skin, membrane, and blood vessels.
3. In Step 4, 5 lb 8 oz dry onions A.P. will yield 5 lb chopped onions and 6 lb 2 oz fresh sweet peppers A.P. will yield 5 lb chopped peppers.
4. In Step 4, 10 oz (3⅓ cups) dehydrated onions and 13½ oz (10¼ cups) dehydrated green peppers (See Recipe Card A–11) or 5 lb (3¾ qt) frozen diced green peppers may be used.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

NEW ENGLAND BOILED DINNER

YIELD: 100 Portions (2 Pans)	EACH PORTION: See Note 7
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, corned, thawed	43 lb 8 oz	....	....	1. Place whole pieces of corned beef in steam-jacketed kettle of stock pot; cover with water. 2. Bring to a boil. Cover; reduce heat; simmer 2½ hours. Remove scum as it rises to surface. 3. Remove corned beef from liquid. Reserve liquid for use in Step 7. 4. Place corned beef in roasting pans. 5. Bake 1 hour or until tender. 6. Let stand 15 to 20 minutes before slicing.
Water	....	To cover .	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, 1½ to 2-inch pieces	10 lb	2 gal	....	7. Add carrots and rutabagas to reserved liquid; bring to boil; continue to cook 10 minutes.
Rutabagas fresh, 1½ to 2-inch pieces	10 lb	2 gal	....	
Reserved liquid ...	....	Variable .	....	
Potatoes, fresh, 1½ to 2-inch pieces	30 lb	5½ gal ..	....	8. Add potatoes; return to boil; cook 20 minutes.
Onions, dry, quartered	5 lb	1 gal	....	9. Add onions and cabbage; return to boil; continue to cook 15 minutes or until vegetables are tender.
Cabbage, fresh ...	30 lb	100 wedges	....	

(CONTINUED)

NEW ENGLAND BOILED DINNER

NOTE:
1. In Step 2, meat may be simmered 5 hours or until tender. Omit Steps 4 and 5. After 3 hours, test each piece of meat with a fork to determine the tenderness.
2. Because the grain of the brisket varies within a cut, turn the piece of meat while carving to ensure cutting across the grain to prevent shredding.
3. In Step 7, 12 lb 4 oz fresh carrots A.P. will yield 10 lb 1½ to 2–inch carrot pieces and 11 lb 13 oz rutabagas A.P. will yield 10 lb 1½ to 2–inch rutabaga pieces.
4. In Step 8 36 lb 15 oz fresh white potatoes will yield 30 lb 1½ to 2–inch potato pieces.
5. In Step 9, 5 lb 8 oz dry onions A.P. will yield 5 lb quartered onions and 37 lb 8 oz fresh cabbage A.P. will yield 30 lb cabbage wedges.
6. Other sizes and types of pans may be used. See Recipe Card A–25.
7. EACH PORTION: 1½ cups vegetables topped with 3 thin slices corned beef. Arrange vegetables separately in serving pans for ease in serving.

READEX FICHE

SIMMERED CORNED BEEF

YIELD: 100 Portions (2 Pans) EACH PORTION: 3 Thin Slices (4 Ounces)

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, corned, thawed	43 lb 8 oz	....	....	1. Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water. 2. Bring to a boil. Cover; reduce heat; simmer 2½ hours. Remove scum as it rises to surface. 3. Remove corned beef from liquid. 4. Place corned beef in roasting pans. 5. Bake 1 hour or until tender. 6. Let stand 12 to 20 minutes before slicing.
Water	....	To cover .	....	

(OVER)

NOTE: 1. In Step 2, meat may be simmered 5 hours or until tender. Omit Steps 4 and 5. After 3 hours test each piece of meat with fork to determine the tenderness.

2. Because the grain of brisket varies within a cut, turn the piece of meat while carving to ensure cutting across the grain to prevent shredding.

3. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. APPLE GLAZED CORNED BEEF: Follow Steps 1 through 3. In Step 4, combine 4½ qt (3–No. 3 cyl cn) canned apple juice, ½ cup soy sauce, ¾ cup Worcestershire sauce, 2 cups vinegar, 1 oz (¼ cup) mustard flour, and 1 lb (2¾ cups) brown sugar; pour over meat in roasting pans. In Step 5, baste every 15 minutes. Follow Step 6.

BAKED FRANKFURTERS WITH SAUERKRAUT

YIELD: 100 Portions (2 Pans)	EACH PORTION: 2 Frankfurters plus ½ Cup Sauerkraut
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sauerkraut	24 lb 12 oz	3 gal (4-No. 10 cn)	. . . .	1. Combine sauerkraut and water. Heat to simmer. Drain off excess liquid.
Water	. . . .	3 qt (variable)	. . . .	
Frankfurters, thawed	20 lb	. . . .	. . . .	2. Place 1½ gal sauerkraut in each pan. Arrange frankfurters on top of sauerkraut in each pan. 3. Bake 35 to 40 minutes or until well heated.

NOTE: 1. Sauerkraut and frankfurters may be layered. Place ¾ gal sauerkraut in each pan; arrange frankfurters on top; cover with remaining sauerkraut.

2. Other sizes and types of pans may be used. See Recipe Card A-25.

(OVER)

VARIATION

1. BAKED KNOCKWURST WITH SAUERKRAUT: Follow Step 1. In Step 2, use 25 lb (100 each) knockwurst for frankfurters. Follow Step 3.

BARBECUED FRANKFURTERS

YIELD: 100 Portions (3 Pans)	EACH PORTION: 2 Frankfurters
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Frankfurters, thawed	20 lb	....	....	1. Cut a 3-inch slit in each frankfurter. Place frankfurters in pans, slit side up. Set aside for use in Step 4.
Shortening, melted or salad oil Onions, dry, finely chopped	8 oz ..... 2 lb 8 oz .	1 cup .... 1½ qt ...	....	2. Sauté onions in shortening or salad oil until tender.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	8 oz	1 cup		3. Add sugar, pepper, mustard flour, paprika, Worcestershire sauce, hot sauce, catsup, vinegar, and water. Bring to a boil.
Pepper, black		2 tbsp		
Mustard flour		6 tbsp		
Paprika, ground	1 oz	¼ cup		
Worcestershire sauce		1¼ cups		4. Pour 1¾ qt sauce over frankfurters in each pan.
Hot sauce		¼ cup		5. Bake 30 minutes or until sauce begins to brown.
Catsup, tomato	4 lb 8 oz	2 qt		
Vinegar		1 qt		
Water		1 qt		

NOTE: 1. In Step 2, 2 lb 12 oz dry onions A.P. will yield 2 lb 8 oz finely chopped onions.
2. In Step 2, 5 oz (1⅔ cups) dehydrated onions may be used. See Recipe Card A-11.
3. In Steps 2 and 3, Barbecue Sauce Mix may be used for all ingredients. Prepare 5¼ qt sauce according to instructions on container.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

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L. MEAT, FISH, AND POULTRY No. 115

FRANKFURTERS, CHEESE AND BACON

LD: 100 Portions (4 Pans) EACH PORTION: 2 Frankfurters

N SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 350°F. Oven

GREDIENTS	WEIGHTS	MEASURES		METHOD
furters, wed	20 lb	. . . .	. . . .	1. Slice frankfurters to ¼-inch from each end.
se, American, cessed, sliced	3 lb 2 oz .	. . . .	. . . .	2. Cut cheese in ¼-inch wide strips and about the same length of the frankfurters. Place strip of cheese in each frankfurter.
n, raw, sliced .	5 lb	100 slices	. . . .	3. Wrap two frankfurters with one slice of bacon. 4. Bake 30 minutes or until bacon is crisp.

E: 1. In Step 2, 6 lb 4 oz cheese food, sliced may be substituted for cheese.
2. Other sizes and types of pans may be used. See Recipe Card A-25.

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L. MEAT, FISH, AND POULTRY No. 116

SIMMERED FRANKFURTERS

ELD: 100 Portions EACH PORTION: 2 Frankfurters

INGREDIENTS	WEIGHTS	MEASURES		METHOD
nkfurters, awed	20 lb	. . . .	. . . .	1. Place frankfurters and water in steam–jacketed kettle or stock pot. Cover. 2. Bring to a boil; reduce heat; and simmer 10 minutes. 3. Drain.
ter	. . . .	2½ gal . .	. . . .	

(OVER)

VARIATIONS

1. GRILLED FRANKFURTERS: In Step 1, place frankfurters on lightly greased 375°F. griddle. Grill 10 minutes, turning until evenly browned. Omit Steps 2 and 3.
2. SIMMERED BOCKWURST: In Step 1, use 37 lb 8 oz (200) bockwurst sausages. Follow Steps 2 and 3. Brown lightly on 375°F. griddle. **EACH PORTION**: 2 Sausages.
3. SIMMERED BRATWURST: In Step 1, use 37 lb 8 oz (200) bratwurst sausages. Follow Steps 2 and 3. Brown lightly on 375°F. griddle. **EACH PORTION**: 2 Sausages.
4. SIMMERED KNOCKWURST: In Step 1, 25 lb (100 each) knockwurst, may be used for frankfurters. Follow Steps 2 and 3. **EACH PORTION**: 1 Knockwurst.
5. SIMMERED POLISH SAUSAGE: In Step 1, use 25 lb Polish sausage. In Step 2, simmer 20 minutes. Follow Step 3. Cut links in 4-inch lengths. **EACH PORTION**: 1 Piece.

L. MEAT, FISH, AND POULTRY No. 117

BREADED LUNCHEON MEAT

(Canned Luncheon Meat)

YIELD: 100 Portions	EACH PORTION: 2 Slices (4 Ounces)
	TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Luncheon meat, canned	24 lb	4–6 lb cn		1. Cut meat into 2 ounce slices.
Flour, wheat, general purpose, sifted	1 lb	1 qt		2. Combine flour and pepper. Dredge meat slices in flour mixture; shake off excess.
Pepper, black		1⅓ tbsp		
Milk, nonfat, dry	3¼ oz	¾ cup		3. Reconstitute milk with warm water; stir in beaten eggs.
Water, warm		3¾ cups		
Eggs, whole, beaten	1 lb 8 oz	3 cups (14 eggs)		4. Dip floured meat slices in egg and milk mixture, drain. Dredge in crumbs; shake off excess.
Bread, crumbs, dry	1 lb 8 oz	1½ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	10 oz	1¼ cups .	....	5. Grill on lightly greased griddle 3 minutes each side or until browned.

VARIATION

1. GRILLED BOLOGNA: In Step 1, omit luncheon meat. Use 25 lb thawed bologna. Cut edges to prevent curling. Omit Steps 2 through 4. Follow Step 5. EACH PORTION: 2 Slices.
2. GRILLED LUNCHEON MEAT (CANNED LUNCHEON MEAT): Follow Step 1. Omit ingredients in Steps 2 through 4. Follow Step 5.

BAKED FISH

L. MEAT, FISH AND POULTRY No. 119(2)

BAKED FISH

YIELD: 100 Portions (4 Pans)	EACH PORTION: 4½ Ounces
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish, fillets or steaks, thawed	30 lb			1. Place single layers of fish on greased pans.
Juice, lemon		1½ cups		2. Combine lemon juice and butter or margarine. Drizzle about 1 cup of mixture over fish in each pan.
Butter or margarine, melted	1 lb	2 cups		
Salt	3 oz	4⅔ tbsp		3. Sprinkle fish with mixture of salt and paprika. 4. Bake about 25 minutes or until lightly browned.
Paprika, ground	1 oz	¼ cup		
Parsley, fresh, chopped	1 oz	½ cup		5. Garnish with parsley before serving.

(OVER)

NOTE: 1. In Step 2, 2 lb 4 oz lemons A.P. (9 lemons) will yield 1½ cups juice.
2. In Step 3, the amount of salt used is dependent upon the type of fish.
3. In Step 4, fish is done when it flakes easily with a fork.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. BAKED FISH WITH GARLIC BUTTER: Follow Step 1. In Step 2, omit lemon juice; increase melted butter or margarine to 2 lb (1 qt); add ¼ cup garlic salt. In Step 3, omit salt. Follow Steps 4 and 5.
2. ONION FLAVORED BAKED FISH: Follow Step 1. In Steps 2 and 3, combine ingredients. Add 1 lb (3 cups) finely chopped onions (1 lb 2 oz A.P.). Pour an equal amount of sauce evenly over fish in each pan. Follow Steps 4 and 5.
3. SEASONED BAKED FISH: Follow Step 1. In Step 2, omit lemon juice; increase melted butter or margarine to 2 lb (1 qt). Add 2 tsp ground poultry seasoning. In Step 3, omit salt. Follow Steps 4 and 5.
4. SOUTHERN BAKED FISH: Follow Step 1. In Step 2, omit lemon juice; use 1½ cups orange juice (6 oranges A.P.). Grate orange rind; add to melted butter or margarine. In Step 3, omit paprika; use 1 oz (¼ cup) ground nutmeg. In Step 4, cover pans. Follow Step 5.

DEEP FAT FRIED FISH

YIELD: 100 Portions EACH PORTION: 4½ Ounces

TEMPERATURE: 365°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets, thawed	30 lb			1. Separate fillets; cut into 4½ oz portions, if necessary.
Milk, nonfat, dry	2½ oz	9 tbsp		2. Reconstitute milk; add eggs, salt and pepper; mix thoroughly.
Water, warm		1¼ cups		
Eggs, whole, beaten	2 lb	1 qt (20 eggs)		3. Dip fish into egg and milk mixture. Drain.
Salt	3½ oz	5 tbsp		
Pepper, black		1 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry .	2 lb	2 qt	. . . .	4. Combine bread crumbs and flour.
Flour, wheat, general purpose, sifted	2 lb 4 oz .	2¼ qt . . .	. . . .	5. Dredge fish in crumb and flour mixture; shake off excess. 6. Fry about 4 minutes, or until browned. 7. Drain well in basket or on absorbent paper.

NOTE: 1. In Step 5, cornmeal may be used for flour.
2. In Step 6, frying time for fish will vary with type and thickness of fish.

FRIED FISH

YIELD: 100 Portions				EACH PORTION: 4½ Ounces
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets or steaks, thawed	30 lb	. . . .	. . . .	1. Separate fillets or steaks; cut into 4½ oz portions, if necessary.
Bread crumbs, dry . Flour, wheat, general purpose, sifted Salt . . . . Pepper, black	2 lb . . . . . 1 lb 12 oz 5 oz	2 qt . . . . . 1¾ qt . . . ½ cup . . . 1⅔ tbsp .	. . . .	2. Dredge fish in mixture of crumbs, flour, salt, and pepper; shake off excess.
Shortening, melted or salad oil	2 lb	1 qt.	. . . .	3. Fry fish in hot shallow fat (⅛-inch deep). Brown on one side; turn carefully; brown on the other side. 4. Drain well on absorbent paper.

NOTE: 1. In Step 2, 2 lb (1½ qt) cornmeal may be used in place of bread crumbs.
2. In Step 3, fish may be cooked on well greased 350°F. griddle.
3. In Step 4, frying time for fish will vary with type and thickness of fish.

OVEN FRIED FISH

YIELD: 100 Portions (4 Pans)				EACH PORTION: 4½ Ounces
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets, thawed	30 lb			1. Separate fish fillets; cut into 4½ oz portions, if necessary.
Milk, nonfat, dry Water, warm Salt	6½ oz 3 oz	1⅓ cups 7½ cups 4⅔ tbsp		2. Reconstitute milk; add salt. 3. Dip fillets into milk mixture. Drain.
Bread crumbs, dry Butter or margarine, melted	4 lb 2 lb	1 gal 1 qt		4. Dredge fillets in crumbs; shake off excess. 5. Place fillets in a single layer on each well greased pan. 6. Pour 1 cup butter or margarine over fillets in each pan. 7. Bake 35 to 40 minutes or until lightly browned.

(OVER)

NOTE: 1. In Step 7, baking time will vary depending upon type and thickness of fish.
2. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. OVEN FRIED FISH (DEHYDRATED FISH SQUARES): Omit Steps 1 through 3. Use 5 lb (8-No. 10 cn) canned, dehydrated fish squares. Stack squares not more than 3 layers deep in roasting pans (18 by 24 inches). Cover with cool water, about 3 gal. Soak until all portions are moistened (3 to 8 minutes). Drain. Cover; let stand 30 minutes or longer to equalize moisture. Reconstitute 2½ oz (½ cup) nonfat dry milk in 1¼ cups water; add 2 lb (1 qt) whole beaten eggs, 3½ oz (5 tbsp) salt, and 1 tbsp black pepper. Dip fillets into mixture; drain well. Follow Steps 4 through Step 7. EACH PORTION: 1½ Squares.

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IELD: 100 Portions (5 Pans)	EACH PORTION: 5½ Ounces
AN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
nch dressing ...	....	2 qt	....	1. Prepare ½ recipe for French Dressing (Recipe No. M-58).
ch fillets, hawed	30 lb	....	....	2. Separate fillets; cut into 4½ oz portion, if necessary. Dip fillets in French dressing; place in single layer on sheet pan.
ato chips, rushed	2 lb	3 qt	....	3. Combine chips and cheese. Sprinkle an equal quantity over fish in each pan. 4. Bake 15 minutes or until fillets flake easily when tested with a fork.
eese, Cheddar, hredded	2 lb 12 oz	2¾ qt ...	....	

TE: 1. In Step 1, 2 qt Ready-to-Use French Dressing may be used.
2. In Step 2, other types of fish fillets may be used.
3. Other sizes and types of pans may be used. See Recipe Card A-25.

FRIED OYSTERS

SALMON LOAF

YIELD: 100 Portions (2 Pans)	EACH PORTION: 1 Slice (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salmon, canned . . .	19 lb 6 oz	2½ gal (20-No. 15½ oz cn)	. . . .	1. Drain salmon; reserve 1½ qt juice. Remove and discard skin and bones. Flake salmon. Set salmon and juice aside for use in Step 3.
Butter or margarine, melted	1 lb	2 cups . . .	. . . .	2. Sauté celery and onions in butter or margarine until tender.
Celery, fresh, chopped	1 lb 5 oz .	1 qt	. . . .	
Onions, dry, chopped	1 lb 5 oz .	1 qt	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry .	4 lb	1 gal	. . . .	3. Combine salmon, salmon juice, and sautéed vegetables with bread crumbs, eggs, and pepper. Mix lightly but thoroughly.
Eggs, whole, beaten	2 lb	1 qt (20 eggs)	. . . .	4. Shape into 8 loaves weighing about 3 lb 4 oz each; place 4 loaves crosswise in each greased pan.
Pepper, black	. . . .	1½ tsp . .	. . . .	5. Bake 45 minutes or until light brown.
				6. Cut 13 slices per loaf.

NOTE: 1. In Step 2, 1 lb 13 oz fresh celery A.P. will yield 1 lb 5 oz chopped celery and 1 lb 7 oz dry onions A.P. will yield 1 lb 5 oz chopped onions.
2. In Step 2, 2½ oz (⅔ cup plus 3 tbsp) dehydrated onions may be used. See Recipe Card A–11.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. TUNA LOAF: In Step 1, omit salmon. Use 20 lb (5–4 lb cn or 25–12½ oz cn, or 25–13 oz cn) canned tuna. Drain; reserve juice; add water to juice to make 1½ qt. Flake tuna. Follow Steps 2 through 6.

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SCALLOPED SALMON AND PEAS

LD: 100 Portions (2 Pans) EACH PORTION: ¾ Cup

N SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 350°F. Oven

NGREDIENTS	WEIGHTS	MEASURES		METHOD
non, canned . . .	19 lb 6 oz	2½ gal (20–No. 15½ oz cn)	. . . .	1. Drain salmon; remove and discard skin and bones. Flake salmon. Place 1¼ gal salmon in each greased pan. Set aside for use in Step 6.
lk, nonfat, dry . .	1 lb 10 oz	5¾ cups .	. . . .	2. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
ater, warm	. . . .	7½ qt . . .	. . . .	
our, wheat, general purpose, sifted	1 lb 2 oz .	1 qt	. . . .	3. Blend flour, salt, and butter or margarine together; stir until smooth. 4. Add flour, salt, and butter or margarine mixture to milk, stirring constantly. Cook 5 to 10 minutes or until thickened. Stir as necessary.
lt	3 oz	4⅔ tbsp .	. . . .	
utter or margarine, melted	1 lb	2 cups . . .	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped Paprika, ground . . .	1 lb	3 cups . . . 1 tbsp . . .	. . . .	5. Add onions and paprika; cook 5 minutes longer. 6. Pour 2 qt sauce over salmon in each pan.
Peas, canned, drained	13 lb	1½ gal (2–No. 10 cn)	. . . .	7. Place 3 qt peas, then 2 qt sauce over salmon.
Bread crumbs, dry . Butter or margarine, melted	2 lb . . . . . 1 lb	1½ qt . . . 2 cups . . .	. . . .	8. Combine bread crumbs and melted butter or margarine. Sprinkle 3 cups buttered crumbs over mixture in each pan. 9. Bake 30 minutes or until browned.

NOTE: 1. In Step 5, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
2. In Step 5, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.
3. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. SCALLOPED TUNA AND PEAS: In Step 1, omit salmon; use 20 lb (25–12½ oz cn, or 25–13 oz cn, or 5–4 lb cn) canned tuna. Follow Steps 2 through 9.

L. MEAT, FISH, AND POULTRY No. 131(1)

CHOPSTICK TUNA

IELD: 100 Portions (4 Pans)	EACH PORTION: 1 Cup
AN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
na, canned	14 lb	1¾ gal (3½–4 lb cn)	....	1. Drain tuna; discard juice. Flake tuna; combine with celery, onions, nuts, and chow mein noodles. Set aside for use in Step 6.
lery, fresh, sliced	10 lb 8 oz	10½ qt ..	....	
ions, dry, thinly sliced	3 lb	2¼ qt ...	....	
ts, coarsely chopped	4 lb	1 gal	....	
odles, chow mein	3 lb	2 gal (2–No. 10 cn)	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	1 lb 4 oz .	2½ cups .	....	2. Blend butter or margarine and flour together; stir until smooth.
Flour, wheat, general purpose, sifted	14 oz	3½ cups .	....	
Milk, nonfat, dry ..	11 oz	2½ cups .	....	3. Reconstitute milk, heat to just below boiling. DO NOT BOIL.
Water, warm	....	3¼ qt ...	....	4. Add flour and butter or margarine mixture to milk, stirring constantly.
Salt	1⅓ oz ..	2 tbsp ...	....	5. Add salt; simmer 10 to 15 minutes or until thickened, stirring constantly. 6. Add sauce to tuna mixture. Toss lightly. 7. Pour an equal quantity of tuna mixture into each pan.
Noodles, chow mein	3 lb	2 gal (2–No. 10 cn)	....	8. Sprinkle about 2 qt noodles over mixture in each pan. 9. Bake 20 to 25 minutes or until heated thoroughly.

(CONTINUED)

CHOPSTICK TUNA

OTE: 1. In Step 1, 18–12½ oz cn or 18–13 oz cn canned tuna may be used.
2. In Step 1, 14 lb 6 oz fresh celery A.P. will yield 10 lb 8 oz sliced celery and 3 lb 5 oz dry onions A.P. will yield 3 lb thinly sliced onions.
3. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe Card A-11.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

. CHOPSTICK TUNA (SOUP, CONDENSED, CREAM OF MUSHROOM): Follow Step 1. Omit Steps 2 through 5. In Step 6, add 8 lb 10 oz (2¾–No. 3 cyl cn) canned condensed cream of mushroom soup for sauce. Follow Steps 7 through 9.

TUNA SALAD

L. MEAT, FISH, AND POULTRY No. 132

YIELD: 100 Portions (4¾ Gallons)				EACH PORTION: ¾ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tuna, canned	20 lb	2½ gal (5–4 lb cn)		1. Drain tuna and flake. Discard liquid.
Eggs, hard cooked, chopped		42 eggs		2. Add eggs, celery, pickles, and salt to tuna. Toss lightly until well blended.
Celery, fresh, chopped	8 lb	1½ gal		
Pickles, cucumber, sweet, chopped	2 lb 4 oz	1½ qt		
Salt	2 oz	3 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad Dressing	5 lb	2½ qt ...	....	3. Add Salad Dressing to tuna mixture. Toss lightly.
Lettuce, fresh, trimmed	4 lb	....	....	4. Place 1 lettuce leaf on each serving dish; add tuna salad. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1, 25–12½ oz cn or 25–13 oz cn tuna may be used.
2. In Step 2, 10 lb 15 oz fresh celery A.P. will yield 8 lb chopped celery.
3. In Step 2, 4 oz (½ cup) chopped pimiento may be used.
4. In Step 4, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

VARIATION

1. SALMON SALAD: In Step 1, omit tuna; use 19 lb 6 oz (20–No. 15½ oz cn) canned salmon. Drain; remove and discard skin and bones. Flake. Follow Steps 2 through 4.

BAKED TUNA AND NOODLES

YIELD: 100 Portions (2 Pans) EACH PORTION: 1⅓ Cups

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tuna, canned	20 lb	2½ gal (5–4 lb cn)	....	1. Drain tuna; discard juice; flake. Set aside for use in Step 7.
Noodles .... Water, boiling .... Salt	6 lb .... 2 oz	.... 3 gal .... 3 tbsp ...	....	2. Cook noodles in salted water 10 to 15 minutes or until just tender. Drain. Set aside for use in Step 7.
Milk, nonfat, dry .. Water, warm	3 lb	2¾ qt ... 3¼ gal ..	....	3. Reconstitute milk; heat to just below boiling. DO NOT BOIL.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 12 oz	1¾ qt		4. Blend flour, salt, and butter or margarine together; stir until smooth. 5. Gradually add flour mixture to milk, stirring constantly. Cook 10 to 15 minutes or until thickened. Stir as necessary.
Salt	3 oz	4⅔ tbsp		
Butter or margarine, melted	2 lb 8 oz	1¼ qt		
Celery, fresh, sliced thin	5 lb	1¼ gal		6. Add celery and onions to sauce; bring to a boil, stirring constantly to prevent burning.
Onions, dry, chopped	12 oz	2¼ cups		
Pimientos, canned, drained, chopped	14 oz	2 cups (½–No. 2½ cn)		7. Combine tuna, noodles and pimientos with sauce. Mix well. 8. Pour about 4 gal mixture into each greased pan.

(CONTINUED)

BAKED TUNA AND NOODLES

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry .	1 lb	1 qt	....	9. Combine crumbs, butter or margarine and paprika. Sprinkle 2½ cups over mixture in each pan.
Butter or margarine, melted	8 oz	1 cup	....	
Paprika, ground ...	1 oz	¼ cup ...	....	10. Bake about 45 minutes or until brown.

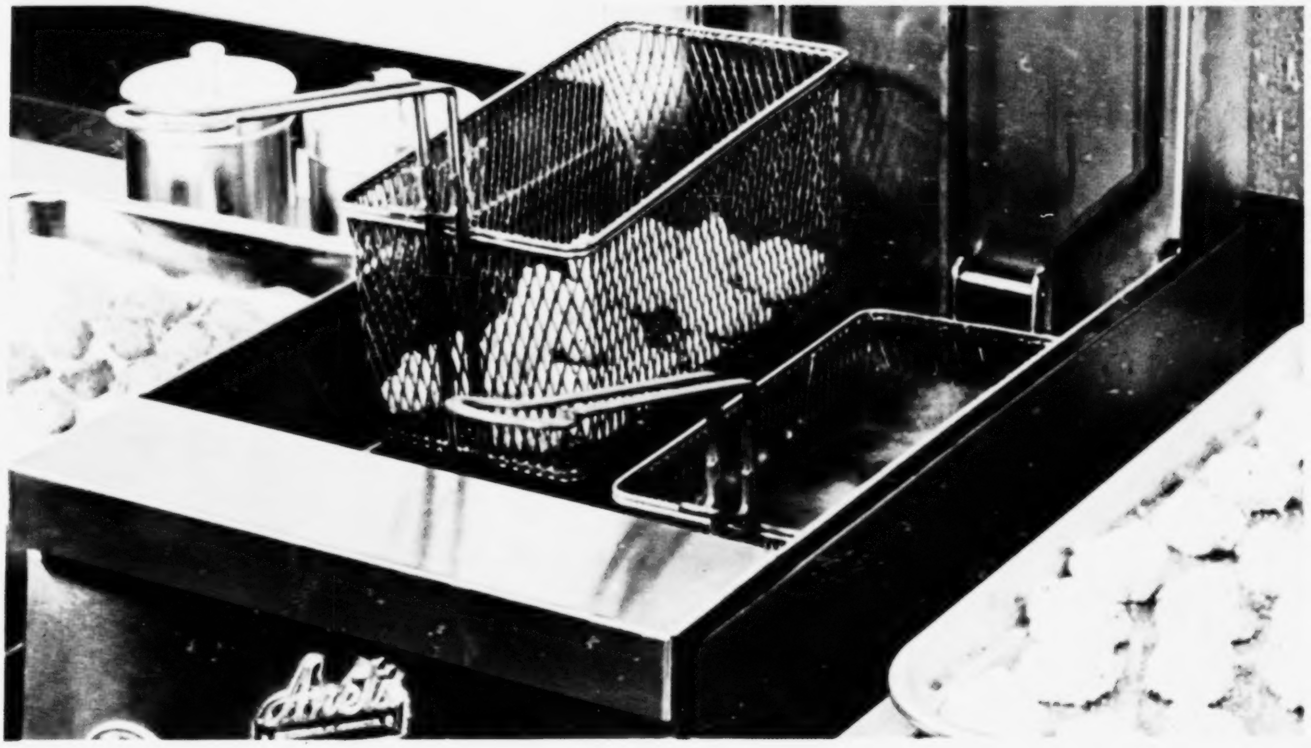
NOTE: 1. In Step 1, 25–12½ oz cn or 25–13 oz cn canned tuna may be used.

2. In Step 6, 6 lb 14 oz fresh celery A.P. will yield 5 lb celery, sliced thin and 14 oz dry onions A.P. will yield 12 oz chopped onions.
3. In Step 6, 1½ oz (⅓ cup plus 3 tbsp) dehydrated onions may be used. See Recipe Card A-11.
4. In Step 7, 2–7 oz cn canned pimientos may be used.
5. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. BAKED TUNA AND NOODLES (SOUP, CONDENSED, CREAM OF MUSHROOM): Follow Steps 1 and 2. Omit Steps 3 through 5. Reconstitute 1 lb (3½ cups) nonfat dry milk with 4½ qt water. In Step 6, add milk to vegetables; bring to a boil. Add 25 lb (8–No. 3 cyl cn) canned condensed cream of mushroom soup. Blend; heat to a simmer. Follow Steps 7 through 10.

FRIED SCALLOPS



FRIED SCALLOPS

YIELD: 100 Portions				EACH PORTION: 7 to 9 Scallops
				TEMPERATURE: 350°F. Deep Fat
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Scallops, thawed	30 lb			1. Wash scallops thoroughly; cut large ones in half. Drain well.
Flour, wheat, general purpose, sifted	4 lb	1 gal		2. Dredge scallops in mixture of flour, salt, pepper, and paprika; shake off excess.
Salt	5 oz	½ cup		
Pepper, black		1 tbsp		
Paprika, ground		2 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry Water, warm Eggs, whole, beaten	1¾ oz 1 lb 4 oz	6 tbsp 1⅞ cups 2⅓ cups (12 eggs)		3. Reconstitute milk; add eggs. 4. Dip floured scallops in milk and egg mixture. Drain.
Bread crumbs, dry	3 lb	3 qt		5. Dredge scallops in crumbs until well coated. 6. Fry 3 minutes or until golden brown. 7. Drain well in basket or on absorbent paper.

NOTE: In Step 3, 6 oz (1½ cups) dehydrated egg mix combined with scant 2 cups warm water may be used. See Recipe Card A–8.

VARIATION

1. FRIED SCALLOPS (SCALLOPS, FROZEN, BREADED): In Step 1, use 25 lb frozen, breaded, scallops. Omit Steps 2 through 5. In Step 6, fry in deep fat 6 minutes or until golden brown. Follow Step 7.

CREOLE SHRIMP

YIELD: 100 Portions				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled, deveined, thawed	20 lb	....	....	1. Place shrimp in boiling salted water; cover; return to a boil. Reduce heat; simmer 5 minutes; drain. Set aside for use in Step 5.
Water, boiling	....	3 gal	....	
Salt	5 oz	½ cup ...	....	
Onions, dry, chopped	3 lb 5 oz .	2½ qt ...	....	2. Sauté onions, celery, peppers, mushrooms, and garlic in butter or margarine about 5 minutes.
Celery, fresh, chopped	5 lb 10 oz	4¼ qt ...	....	
Peppers, sweet, fresh, sliced	2 lb	1½ qt ...	....	
Mushrooms, canned	1 lb 8 oz .	1½ qt (1½-jumbo cn)	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dehydrated	1 oz	2⅔ tbsp		
Butter or margarine, melted	2 lb	1 qt		
Water		2¾ gal		3. Add water, tomato paste, baking soda, salt, pepper, and hot sauce to sautéed vegetables. Simmer 1 hour.
Tomato paste, canned	7 lb 12 oz	3½ qt (4–No. 2½ cn)		
Baking soda		1 tsp		
Salt	5 oz	½ cup		
Pepper, black		1 tbsp		
Hot sauce		1 tbsp		
Starch, corn	11 oz	2¼ cups		4. Blend cornstarch into water; add to sauce; cook about 10 minutes until thickened. 5. Add shrimp; simmer until shrimp are heated through. Stir occasionally.
Water, cold		3 cups		

(CONTINUED)

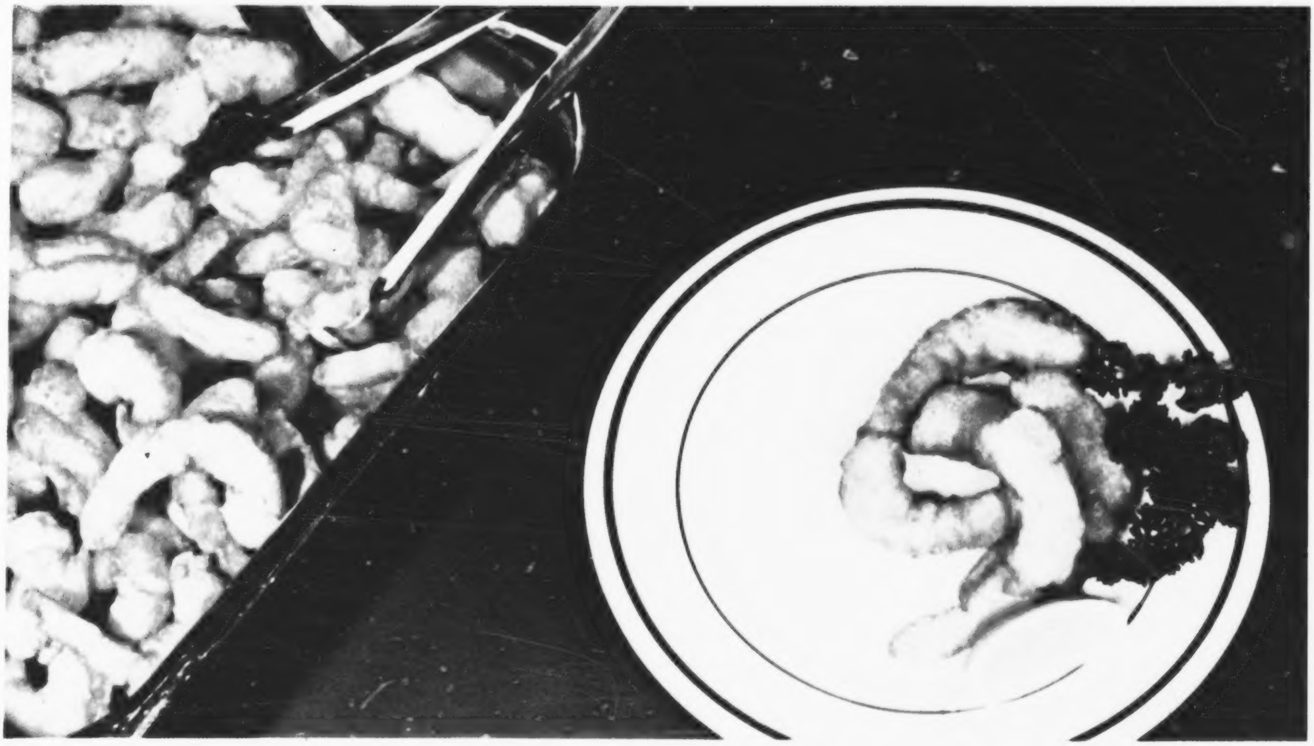
CREOLE SHRIMP

OTE: 1. In Step 1, other types of shrimp may be used. See Recipe Card L–G–2.

2. In Step 2: 3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz chopped onions.
   7 lb 12 oz fresh celery A.P. will yield 5 lb 10 oz chopped celery.
   2 lb 7 oz fresh, sweet, peppers A.P. will yield 2 lb sliced peppers.
3. In Step 2, 6½ oz (2 cups plus 3 tbsp) dehydrated onions and 5¼ oz (1 qt) dehydrated green peppers (See Recipe Card A–11) or 2 lb (1½ qt) frozen, diced, green peppers may be used.
4. In Step 2, 3–8Z cn canned mushrooms may be used.
5. In Step 3, 4–36 oz cn canned tomato juice concentrate may be used. See Recipe Card A–13.

FRENCH FRIED SHRIMP

L. MEAT, FISH, AND POULTRY No. 137(1)



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L. MEAT, FISH, AND POULTRY No. 138(1)

SHRIMP CURRY

YIELD: 100 Portions

EACH PORTION: ¾ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
hrimp, raw, peeled, deveined, thawed	20 lb			1. Place shrimp in boiling salted water; cover, return to a boil. Reduce heat; simmer 5 minutes; drain. 2. Set aside for use in Step 9.
/ater, boiling		3 gal		
alt	5 oz	½ cup		
nions, dry, chopped	3 lb	2¼ qt		3. Sauté onions and peppers in butter or margarine 10 minutes or until tender. Set aside for use in Step 7.
eppers, sweet, fresh, chopped	2 lb	1½ qt		
utter or margarine, melted	8 oz	1 cup		
lour, wheat, general purpose, sifted	1 lb 8 oz	1½ qt		4. Add flour to butter or margarine; blend thoroughly. 5. Cook until well browned; stirring frequently.
utter or margarine, melted	3 lb	1½ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot		3 gal		6. Gradually add water to flour mixture; cook until thick and smooth, stirring constantly. 7. Add sautéed vegetables.
Apples, fresh, cooking, chopped	4 lb	1 gal		8. Add apples, celery, curry powder, monosodium glutamate, ginger, red pepper, garlic, horseradish, and salt; simmer 20 minutes.
Celery, fresh, chopped	2 lb	1½ qt		
Curry powder	2 oz	6 tbsp		
Monosodium glutamate (optional)		¾ tbsp		
Ginger, ground		3 tbsp		
Pepper, red, ground		2 tsp		
Garlic, dehydrated		3 tbsp		
Horseradish, prepared		3 tbsp		
Salt	5 oz	½ cup		

(CONTINUED)

SHRIMP CURRY

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mushrooms, canned, drained, chopped	1 lb 8 oz .	4½ cups (1½ jumbo cn)	....	9. Add shrimp, mushrooms, and lemon juice; simmer 2 to 3 minutes, stirring constantly.
uice, lemon	....	¾ cup ...	....	

NOTE: 1. In Step 1, other types of shrimp may be used. See Recipe Card L–G–2.
2. In Step 3, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions and 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
3. In Step 3, 4 oz (1⅓ cups) dehydrated onions and 5¼ oz (1 qt) dehydrated green peppers (See Recipe Card A–11) or 2 lb (1½ qt) frozen, diced, green peppers may be used.
4. In Step 8, 5 lb 2 oz fresh apples A.P. will yield 4 lb chopped apples and 2 lb 12 oz fresh celery will yield 2 lb chopped celery.
5. In Step 9, 3–8Z cn canned mushrooms may be used.
6. In Step 9, 1 lb 2 oz lemons A.P. (4 lemons) will yield ¾ cup juice.

SHRIMP SALAD

YIELD: 100 Portions (3½ Gallons) EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled, deveined, thawed	20 lb			1. Place shrimp in boiling salted water; cover; return to a boil. Reduce heat; simmer 5 minutes; drain. Chill. 2. Cut shrimp into halves or quarters depending on size.
Water, boiling		3 gal		
Salt	5 oz	½ cup		
Celery, fresh, chopped	8 lb	1½ gal		3. Combine shrimp, celery, lemon juice, salt, and pepper. 4. Cover; refrigerate to chill thoroughly.
Juice, lemon		1 cup		
Salt	3 oz	4⅔ tbsp		
Pepper, black		2 tsp		
Salad Dressing	2 lb	1 qt		5. Just before serving, add Salad Dressing; toss lightly.
Lettuce, fresh, trimmed	4 lb			6. Place 1 lettuce leaf on each serving dish; add salad, cover; refrigerate until ready to serve.

(OVER)

NOTE: 1. In Step 1, other types of shrimp may be used. See Recipe Card L–G–2.
2. In Step 3, 10 lb 15 oz fresh celery A.P. will yield 8 lb chopped celery and 1 lb 8 oz lemons A.P. (6 lemons) will yield 1 cup juice.
3. In Step 6, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

L. MEAT, FISH, AND POULTRY No. 140(1)

SEAFOOD NEWBURG

YIELD: 100 Portions (3 Pans) EACH PORTION: ⅔ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets (cod, flounder, pollock, haddock, perch), partially thawed	14 lb	....	....	1. Cut partially thawed fish fillets into 1 oz pieces; place on greased sheet pans.
Butter or margarine, melted	1 lb	2 cups ...	....	2. Pour melted butter or margarine over fish. Sprinkle with salt.
Salt	2 oz	3 tbsp ...	....	3. Bake 20 minutes. Drain fish. Reserve fish for use in Step 5 and juice for use in Step 11.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Scallops, thawed . . Water, boiling . . . . Salt . . . . Shrimp, thawed . . .	8 lb . . . . 2 oz . . . . . 8 lb	. . . . 2½ gal . . 3 tbsp	. . . .	4. Place scallops in boiling salted water. Return to a boil; reduce heat; simmer 5 minutes. Add shrimp; return to a boil; simmer 5 minutes longer or until tender. Drain. 5. Place an equal quantity of fish, scallops, and shrimp in each pan. Set aside for use in Step 10.
Milk, nonfat, dry . . Water, warm	1 lb 10 oz	5¾ cups . 7½ qt . . .	. . . .	6. Reconstitute milk. Heat to just a boil. DO NOT BOIL.
Butter or margarine, softened Flour, wheat, general purpose, sifted	2 lb . . . . . 1 lb	1 qt . . . . . 1 qt	. . . .	7. Blend butter or margarine and flour; stir until smooth. Add butter or margarine and flour to milk, stirring constantly.
Salt . . . . Paprika, ground . . . Nutmeg, ground . . .	2¾ oz . . .	¼ cup . . . ¼ cup . . . 2 tsp	. . . .	8. Add salt, paprika, and nutmeg. Simmer 10 to 15 minutes or until thickened. Stir as necessary.

(CONTINUED)

SEAFOOD NEWBURG

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Egg yolks, beaten .	8 oz	1 cup (12–14 yolks)	....	9. While constantly stirring, add about 1 qt sauce to egg yolks. Pour egg mixture slowly into remaining sauce. Stir to blend well. 10. Pour 2½ qt sauce over seafood in each pan. Stir gently.
				11. Bake 15 minutes. If sauce is too thick, thin by adding 1 cup heated, reserved juice to each pan before serving.

NOTE: In Step 1, any combination of white fish or lobster can be substituted in part for the fish.

CRAB CAKES

YIELD: 100 Portions — EACH PORTION: 2 Cakes

TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Crab meat, cooked, shredded, thawed	15 lb			1. Remove any shell or cartilage from crab meat.
Bread crumbs, soft	15 lb	4¾ gal		2. Add bread crumbs, mustard, Salad Dressing, butter or margarine, eggs, salt, and pepper; mix lightly. 3. For each cake, measure ¼ cup (1–No. 16 scoop) of mixture. Form into cakes ½ to ¾ inch thick (about 2 oz each). Place in refrigerator to chill.
Mustard, prepared	2 oz	¼ cup		
Salad Dressing	3 oz	6 tbsp		
Butter or margarine, melted	2 lb	1 qt		
Eggs, whole, beaten	2 lb	1 qt (20 eggs)		
Salt	2¾ oz	¼ cup		
Pepper, black		1⅓ tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . .	3¼ oz . . .	¾ cup . . .	. . . .	4. Reconstitute milk; add eggs; mix well.
Water	. . . .	3¾ cups .	. . . .	5. Dip crab cakes in milk and egg mixture, then in bread crumbs; shake off excess.
Eggs, whole, beaten	2 lb	1 qt (20 eggs)	. . . .	
Bread crumbs, dry .	3 lb	3 qt	. . . .	6. Fry 2 to 3 minutes or until golden brown; drain well in basket or on absorbent paper.

NOTE: 1. To prepare soft bread crumbs, tear or cut slices of bread into small pieces.

2. In Steps 3 and 4, 1 lb 4 oz (1¼ qt) canned dehydrated egg mix combined with 1½ qt warm water may be substituted for whole eggs. See Recipe Card A–8. Use 1 qt of egg mixture in Step 3 and 1 qt in Step 4.

HONEY GLAZED ROCK CORNISH HENS

YIELD: 100 Portions (7 Pans)	EACH PORTION: ½ Hen
PAN SIZE: 18 by 24-inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rock Cornish Hens, thawed Salt Pepper, black	68 lb 12 oz 7 oz	50 hens ⅔ cup 1 tbsp	....	1. Remove necks and giblets. Wash hens thoroughly under cold running water. Drain well; pat dry. 2. Using a sharp boning knife or cleaver, split hens in half lengthwise. 3. Sprinkle both sides with mixture of salt and pepper. 4. Place each half, skin side up, on lightly greased pans.
Butter or margarine, melted	1 lb 4 oz	2½ cups	....	5. Brush well with melted butter or margarine. 6. Bake for 30 minutes.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown	2 lb	5⅓ cups	....	7. Heat brown sugar, honey, and orange juice until sugar is melted to form a glaze. 8. Remove hens from oven; brush tops with glaze. 9. Return to oven; bake for an additional 30 to 45 minutes until well browned.
Honey	....	2⅔ cups	....	
Juice, orange	....	2½ cups .	....	

NOTE: 1. In Step 1, size of hens will vary from 1 lb 4 oz to 1 lb 8 oz before removing necks and giblets. Issue rate will range from 62 lb 8 oz to 75 lb.

2. In Step 7, 3 lb fresh oranges A.P. (6 oranges) will yield approximately 2½ cups juice.

3. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. ROCK CORNISH HENS WITH SYRUP GLAZE: Follow Steps 1 through 6. Omit ingredients in Step 7. Use 3 cups water, 1⅔ oz (¼ cup) Soup and Gravy base, beef and 3 cups blended syrup. Heat to a boil to form a glaze. Follow Steps 8 and 9.

BAKED CHICKEN

YIELD: 100 Portions (2 Pans)	EACH PORTION: ¼ Chicken
PAN SIZE: 18 by 24–inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler–fryer, quartered, thawed	72 lb	....	....	1. Wash chicken thoroughly under cold running water. 2. Drain well.
Salt .... Pepper, black	8 oz ..... 1 oz	¾ cup ... ¼ cup ...	....	3. Place chicken on pans skin side up without crowding; sprinkle with mixture of salt and pepper.
Butter or margarine, melted	1 lb	2 cups ...	....	4. Pour melted butter or margarine evenly over chicken quarters. 5. Bake 1½ hours, or until done. 6. Baste occasionally with drippings.

NOTE: 1. In Step 1, 72 lb chicken, broiler–fryer, whole may be used.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

BAKED CHICKEN AND NOODLES

CHICKEN VEGA

YIELD: 100 Portions (4 Pans) EACH PORTION: 2 Pieces plus ¾ cup Rice

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain . . . Water, hot	10 lb	1¼ gal . . 1½ gal . .	. . . .	1. Place 2 lb 8 oz (1¼ qt) uncooked rice in each pan. Pour 1½ qt water over rice in each pan and stir.
Chicken, broiler–fryer, cut–up, thawed	50 lb	. . . .	. . . .	2. Wash chicken thoroughly under cold running water. Drain well. Place an equal quantity of chicken evenly over rice and water in each pan.
Milk, nonfat, dry . . Water, warm . . . . . . Soup and Gravy base, chicken	1 lb 10 oz . . . . 1 lb 8 oz .	5¾ cups . 7½ qt . . . 3½ cups (1–No. 2½ cn)	. . . .	3. Reconstitute milk; heat to just below boiling. DO NOT BOIL. Add Soup and Gravy base; stir.

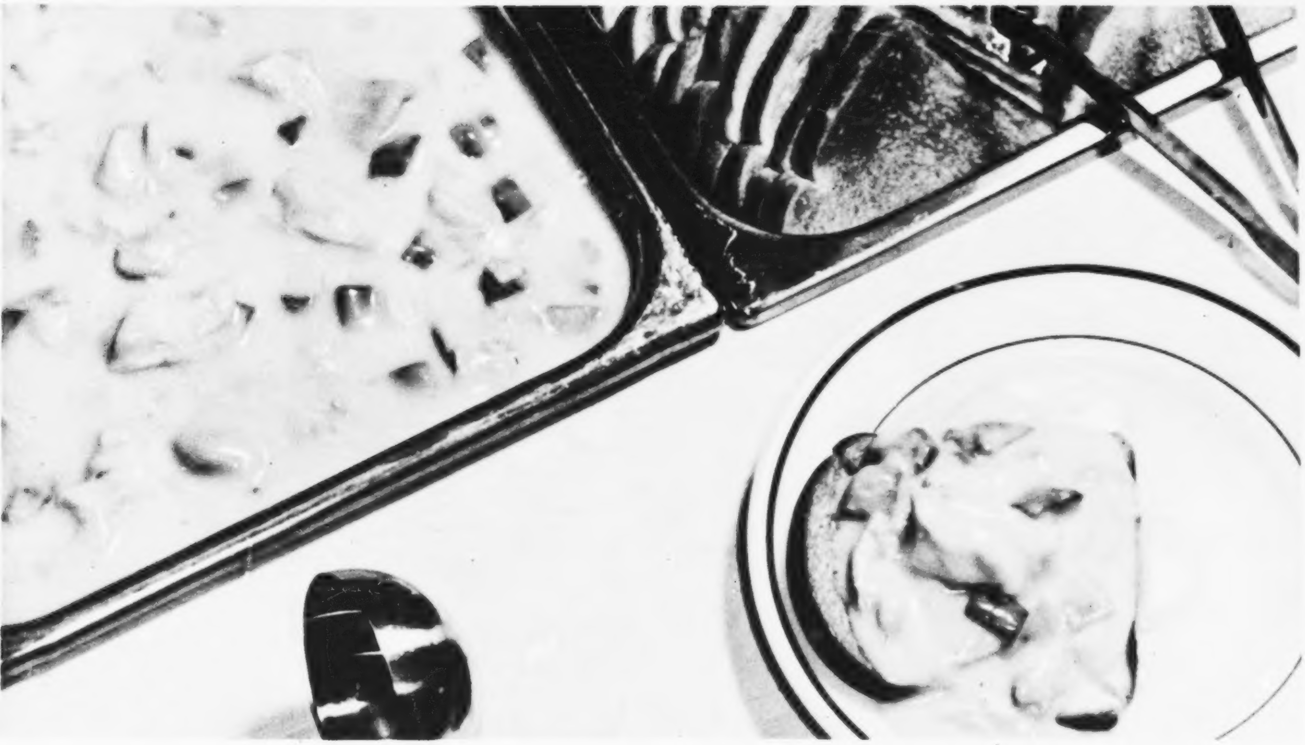
(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	1 lb 8 oz .	3 cups . . .	. . . .	4. Blend butter or margarine and flour together.
Flour, wheat, general purpose, sifted	1 lb 2 oz .	4½ cups .	. . . .	5. Stir butter or margarine and flour mixture into milk mixture; cook until thickened, stirring constantly. 6. Pour 2 qt thickened sauce over chicken in each pan.
Soup, dehydrated, onion	1 lb	3½ cups (1–No. 2½ cn)	. . . .	7. Sprinkle 4 oz dehydrated onion soup evenly over ingredients in each pan. 8. Cover; bake 1¼ hours. 9. Remove cover; bake 30 minutes more or until chicken is tender.

NOTE: 1. In Step 2, 72 lb chicken, broiler–fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler–fryer, quartered may be used.

2. Other sizes and types of pans may be used. See Recipe Card A–25.

CHICKEN A LA KING



CHICKEN A LA KING

YIELD: 100 Portions				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler–fryer, whole, thawed Water Salt Bay leaves Monosodium glutamate (optional)	45 lb 6 oz 1 oz	 6 gal 9 tbsp 9 leaves 2⅔ tbsp		1. Wash chicken thoroughly, inside and out, under cold running water. Drain well. 2. Place chicken in stock pot or steam–jacketed kettle; add water, salt, bay leaves and monosodium glutamate. Bring to a boil; reduce heat; simmer 1 hour or until tender. 3. Remove chicken; strain; reserve stock for use in Step 5. 4. Remove meat from bones; cut into 1–inch pieces. Set aside for use in Step 9.
Milk, nonfat, dry Water, warm Stock, chicken	13 oz	2⅞ cups 3¾ qt 3 gal		5. Reconstitute milk; add to stock; mix thoroughly. Heat to a simmer. DO NOT BOIL.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	2 lb 8 oz	1¼ qt		6. Combine shortening or salad oil and flour; mix until smooth.
Flour, wheat, general purpose, sifted	2 lb 8 oz	2½ qt		7. Gradually add shortening or salad oil and flour mixture to milk and stock, stirring constantly. Cook until thickened, about 10 minutes. Stir as necessary.
Salt	3 oz	4⅔ tbsp		8. Add salt, pepper, onions, and celery; bring to a boil, stirring constantly.
Pepper, black		2 tbsp		
Onions, dry, chopped	1 lb	3 cups		
Celery, fresh, chopped	5 lb	3¾ qt		
Peppers, sweet, fresh, chopped	1 lb	3 cups		9. Add chicken, peppers, and pimientos to sauce; heat to serving temperature.
Pimientos, canned, chopped	14 oz	1¾ cups (½–No. 2½ cn)		

(CONTINUED)

CHICKEN A LA KING

NOTE:
1. In Step 8, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions and 6 lb 14 oz fresh celery A.P. will yield 5 lb chopped celery.
2. In Step 8, 2 oz (2⅓ cups) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 9, 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped peppers.
4. In Step 9, 2½ oz (2 cups) dehydrated green peppers (See Recipe Card A–11) or 1 lb frozen, diced, green peppers may be used.
5. In Step 9, 2–7 oz cn canned pimientos may be used.

VARIATIONS

1. CHICKEN A LA KING (CHICKEN, CANNED): Omit Steps 1 through 4. Use 18 lb 2 oz (10–29 oz cn) canned chicken; cut meat into 1–inch pieces. In Step 5, use 12 oz (1¾ cups) Soup and Gravy base, chicken and 3 gal water for stock. See Recipe Card A–12. Follow Steps 6 through 9.
2. CHICKEN A LA KING (SOUP, CONDENSED, CREAM OF CHICKEN): Follow Steps 1 through 4. In Step 5, omit stock; increase warm water to 4¾ qt. Omit Steps 6 and 7. In Step 8, omit salt and pepper; add vegetables to milk and water; bring to a boil; add 25 lb (8–No. 3 cyl cn) canned condensed cream of chicken soup. Blend thoroughly; bring to a simmer. Follow Step 9.
3. CREAMED CHICKEN: Follow Steps 1 through 8. In Step 9, omit peppers and pimientos.
4. CREAMED TURKEY (TURKEY, BONELESS, FROZEN, COOKED): Omit Steps 1 through 4. In Step 5, use 12 oz (¾ cups) Soup and Gravy base, chicken combined with 3 gal water for stock.

(OVER)

See Recipe Card A-12. Follow Steps 6 through 8. In Step 9, omit peppers and pimientos. Use 20 lb turkey, boneless, frozen, cooked, thawed and diced into 1-inch pieces.

5. CREAMED TURKEY (TURKEY, BONELESS, FROZEN, RAW): Omit Step 1. In Step 2, use 26 lb turkey, boneless, frozen, raw. Simmer 3 to 4 hours or until tender. Follow Steps 3 through 8. In Step 9, omit peppers and pimientos.
6. CREAMED TURKEY (TURKEY, BONELESS, FROZEN, READY-TO-COOK): In Step 1, use 45 lb turkey, RTC. In Step 2, simmer 3 to 4 hours or until tender. Follow Steps 3 through 8. In Step 9, omit peppers and pimientos.
7. TURKEY A LA KING (TURKEY, BONELESS, FROZEN, COOKED): Omit Steps 1 through 4. In Step 5, use 12 oz (1¾ cups) Soup and Gravy base, chicken and 3 gal water for stock. See Recipe Card A-12. Follow Steps 6 through 8. In Step 9, use 20 lb turkey, boneless, cooked; thawed, and diced into 1-inch pieces.
8. TURKEY A LA KING (TURKEY, BONELESS, FROZEN, RAW): Omit Step 1. In Step 2, use 26 lb turkey, boneless, frozen, raw; simmer 3 to 4 hours or until tender. Follow Steps 3 through 9.
9. TURKEY A LA KING (TURKEY, READY-TO-COOK, FROZEN): In Step 1, use 45 lb turkey, RTC. In Step 2, simmer 3 to 4 hours or until tender. Follow Steps 3 through 9.

CHICKEN CACCIATORE

YIELD: 100 Portions (2 Pans)	EACH PORTION: 2 Pieces plus ⅓ Cup Sauce
PAN SIZE: 18 by 24-inch Roasting Pans	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Garlic, dry, minced	2 oz	12–16 cloves	....	1. Sauté garlic, onions, and peppers in salad oil or melted shortening until tender.
Onions, dry, sliced	3 lb	3 qt	....	
Peppers, sweet, fresh, chopped	2 lb	1½ qt ...	....	
Salad oil or shortening, melted	1 lb	2 cups ...	....	
Tomatoes, canned, crushed or chopped	19 lb 2 oz	2¼ gal (3–No. 10 cn)	....	2. Add tomatoes, tomato paste, Soup and Gravy base, water, bay leaves, chili powder, oregano, and salt. Simmer 1½ hours. Set aside for use in Step 5.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomato paste	5 lb 13 oz	10½ cups (3–No. 2½ cn)	....	
Soup and Gravy base, chicken	4 oz	10 tbsp ..	....	
Water, boiling	....	1 gal	....	
Bay leaves, whole .	....	5 leaves .	....	
Chili powder	....	2¼ tbsp .	....	
Oregano, ground ..	....	2 tsp	....	
Salt	2½ oz ...	¼ cup ...	....	
Chicken, broiler–fryer, cut–up, thawed	50 lb	....	....	3. Wash chicken thoroughly under cold running water. Drain well.
Flour, wheat, general purpose, sifted	3 lb	3 qt	....	4. Dredge chicken in mixture of flour, salt, and pepper; shake off excess.
Salt	2½ oz ...	¼ cup ...	....	
Pepper, black	....	2 tbsp ...	....	

(CONTINUED)

CHICKEN CACCIATORE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	2 lb	1 qt	....	5. Brown chicken in batches in shortening or salad oil; overlap in rows in pans. Pour 4½ qt sauce over chicken in each pan. 6. Cover; bake 1 hour or until chicken is tender.

NOTE: 1. In Step 1, 6 oz (2 cups) dehydrated onions and 5½ oz (4¼ cups) dehydrated green peppers (See Recipe Card A-11) or 2 lb (1½ qt) frozen, diced, green peppers may be used.

2. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb sliced onions and 2 lb 7 oz fresh sweet peppers will yield 2 lb chopped peppers.
3. In Step 3, 72 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler-fryer, quartered may be used.
4. In Step 5, chicken may be browned in 365°F. deep fat about 5 minutes or in a 400°F. oven for 20 minutes.
5. Other sizes and types of pans may be used. See Recipe Card A-25.

(OVER)

VARIATION

1. CHICKEN CACCIATORE (SAUCE MIX, TOMATO, BASIC): Follow Step 1. Omit ingredients in Step 2. Use 4 lb (4–No. 2½ cn) canned Sauce Mix, Tomato Basic; combine with 1 gal cold water. Mix until smooth. Add to 1½ gal boiling water, stirring constantly. Cook over medium heat until sauce comes to a boil. Simmer 1 minute or until thickened; stir as necessary. Add to sautéed vegetables. Follow Steps 3 through 6.

BAKED CHICKEN AND GRAVY

YIELD: 100 Portions EACH PORTION: 2 Pieces Chicken plus ⅓ Cup Gravy

PAN SIZE: 18 by 26-inch Sheet Pan (4)
18 by 24-inch Roasting Pan (2)

TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed	50 lb			1. Wash chicken thoroughly under cold running water. Drain well.
Salt Pepper, black	6 oz ½ oz	9 tbsp 2 tbsp		2. Sprinkle pieces of chicken with mixture of salt and pepper; arrange on 4 sheet pans.
Shortening, melted or salad oil	1 lb	2 cups		3. Pour melted shortening or salad oil evenly over chicken. 4. Bake 1 hour.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Remove chicken; place an equal quantity of chicken in each roasting pan. Drain or skim off fat from drippings. Reserve drippings for use in Step 6. Reserve fat for use in Step 8.
Soup and Gravy base, chicken Water, boiling	4 oz	10 tbsp .. 1½ gal ..	....	6. Reconstitute Soup and Gravy base with boiling water; add to chicken drippings, mix well.
Milk, nonfat, dry .. Water	6½ oz	1⅓ cups 7½ cups .	....	7. Reconstitute milk; add to stock mixture. Heat to simmering temperature.
Clear fat from drippings Flour, wheat, general purpose, sifted	1 lb 8 oz . 1 lb 8 oz .	3 cups ... 1½ qt ...	....	8. Combine fat and flour; cook over low heat until light brown, about 5 minutes. 9. Stir browned fat and flour mixture into stock mixture; cook until thickened, stirring constantly.

(CONTINUED)

BAKED CHICKEN AND GRAVY

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Paprika	....	1 tbsp ...	....	10. Pour gravy evenly over chicken in each pan. Sprinkle with paprika. 11. Bake 30 minutes or until chicken is browned.

NOTE: 1. In Step 1, 72 lb chicken, broiler–fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler–fryer, quartered may be used.

2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. BAKED CHICKEN WITH MUSHROOM GRAVY: Follow Steps 1 through 9. In Step 10, add 1 lb (1–jumbo cn) canned mushrooms (drained and chopped) to gravy. Follow Step 11.
2. BAKED CHICKEN WITH MUSHROOM GRAVY (SOUP, CONDENSED, CREAM OF MUSHROOM): Follow Steps 1 through 5. Do not save fat and drippings in Step 5. Omit Steps 6 through 9. Combine 12 lb 8 oz (4–No. 3 cyl cn) canned condensed cream of mushroom soup and 2 qt water. Bring soup mixture to a boil. Follow Steps 10 and 11.
3. BAKED GOLDEN CHICKEN (SOUP, CONDENSED, CREAM OF CHICKEN): Follow Steps 1 through 5. Do not save fat and drippings in Step 5. Omit Steps 6 through 9. Combine 12 lb 8 oz (4–No. 3 cyl cn) canned condensed cream of chicken soup and 2 qt water. Bring soup mixture to a boil. Follow Steps 10 and 11.

CHICKEN POT PIE

YIELD: 100 Portions (4 Pans)	EACH PORTION: 1 Cup plus Topping
PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan	TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler–fryer, whole, thawed	45 lb			1. Wash chicken thoroughly, inside and out, under cold running water. Drain well.
Water		9 gal		2. Place chicken in stock pot or steam–jacketed kettle; add water, salt, bay leaves, and monosodium glutamate. Bring to a boil; reduce heat; simmer 2 hours or until tender.
Salt	6 oz	9 tbsp		
Bay leaves		9 leaves		
Monosodium glutamate (optional)	3 oz	½ cup		
				3. Remove chicken; strain; reserve stock for use in Step 7.
				4. Remove meat from bones; cut into 1–inch pieces. Set aside for use in Step 9.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, diced	4 lb	3 qt	....	5. Cook potatoes and carrots in boiling, salted water until tender. Drain. Set aside for use in Step 9.
Carrots, fresh, sliced	4 lb	3 qt	....	
Water, boiling	....	1½ qt ...	....	
Salt	1 oz	1⅔ tbsp.	....	
Butter or margarine, melted	2 lb	1 qt	....	6. Blend butter or margarine and flour together; stir until smooth.
Flour, wheat, general purpose, sifted	2 lb 4 oz .	2¼ qt ...	....	
Stock, chicken, hot	....	3 gal	....	7. Gradually add butter or margarine and flour mixture to stock, stirring to prevent sticking.
Pepper, black	....	1 tbsp ...	....	
Celery salt	....	2 tsp	....	
Salt	6 oz	9 tbsp ...	....	8. Add pepper, celery salt, and salt; heat slowly until smooth and thickened, stirring constantly.

(CONTINUED)

CHICKEN POT PIE

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, frozen	5 lb			9. Add cooked potatoes and carrots, frozen peas, and chicken to sauce. 10. Place an equal quantity of mixture in each pan.
THIN BATTER TOPPING:				
Milk, nonfat, dry	6½ oz	1⅓ cups		11. Reconstitute milk; combine with eggs and sugar. Mix thoroughly.
Water, warm		7¼ cups		
Eggs, whole, slightly beaten	2 lb	1 qt (20 eggs)		
Sugar, granulated		1 tbsp		
Flour, wheat, general purpose, sifted	2 lb	2 qt		12. Sift together flour, baking powder, and salt; combine with liquid mixture.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Baking powder	2 oz	4⅔ tbsp		13. Add shortening or salad oil; mix well.
Salt	1¼ oz	2 tbsp		
Shortening, melted or salad oil	8 oz	1 cup		14. Pour an equal quantity of batter over top of chicken mixture in each pan.
				15. Bake 20 to 30 minutes or until crust is golden brown.

NOTE: 1. In Step 5, 4 lb 15 oz fresh white potatoes A.P. will yield 4 lb diced potatoes, and 4 lb 14 oz fresh carrots A.P. will yield 4 lb sliced carrots.

2. In Step 7, 12 oz (1¾ cups) Soup and Gravy base, chicken may be used. See Recipe Card A–12. In Step 8, omit salt.

3. In Step 14, batter will be very thin. Do not add additional flour.

4. Baking Powder Biscuits may be used for topping. Omit Steps 11 through 15. Prepare ½ Recipe No. D–1; place baked biscuits over top before serving.

5. Other sizes and types of pans may be used. See Recipe Card A–25.

(CONTINUED)

CHICKEN POT PIE

VARIATIONS

1. CHICKEN POT PIE (CHICKEN, CANNED): Omit Steps 1 through 4. Follow Steps 5 and 6. In Step 7, use 12 oz (1½ cups) Soup and Gravy base, chicken and 3 gal water for chicken stock. See Recipe Card A-12. Follow Step 8. In Step 9, use 18 lb 2 oz (10-29 oz cn) canned chicken. Follow Steps 10 through 15.
2. CHICKEN POT PIE (CHICKEN, DEHYDRATED): Omit Steps 1 through 4. Use 4 lb 8 oz (3⅗-20 oz cn) canned dehydrated chicken. Add 12 oz (1½ cups) Soup and Gravy base, chicken, to 3¼ gal boiling water; stir; add chicken. Cover; let stand 20 minutes. Drain; reserve stock for use in Step 7. Add hot water to bring stock to 3 gal. Follow Steps 5 through 15.
3. TURKEY POT PIE (TURKEY, BONELESS, FROZEN, COOKED): Omit Steps 1 through 4. Follow Steps 5 and 6. In Step 7, use 12 oz (1½ cups) Soup and Gravy base, chicken and 3 gal water for chicken stock. See Recipe Card A-12. Follow Step 8. In Step 9, use 20 lb turkey, boneless, frozen, cooked, which has been thawed and diced into 1-inch pieces. Follow Steps 10 through 15.
4. TURKEY POT PIE (TURKEY, BONELESS, FROZEN, RAW): Omit Step 1. In Step 2, use 26 lb turkey, boneless, frozen, raw. Simmer 3 to 4 hours or until tender. Follow Steps 3 through 15.
5. TURKEY POT PIE (TURKEY, CANNED): Omit Steps 1 through 4. Follow Steps 5 and 6. In Step 7, use 12 oz (1½ cups) Soup and Gravy base, chicken and 3 gal water for chicken stock. See Recipe Card A-12. Follow Step 8. In Step 9, use 18 lb 2 oz (10-29 oz cn) canned turkey. Follow Steps 10 through 15.
6. TURKEY POT PIE (TURKEY, FROZEN, READY-TO-COOK): In Step 1, use 45 lb turkey, RTC. Simmer 3 to 4 hours or until tender. Follow Steps 2 through 15.

CHICKEN SALAD

YIELD: 100 Portions

EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, whole, thawed	50 lb			1. Wash chicken thoroughly, inside and out, under cold running water. Drain well.
Water		9½ gal		2. Place chicken in stock pot or steam-jacketed kettle; add water, salt, bay leaves, and monosodium glutamate. Bring to a boil; reduce heat; simmer 2 hours or until tender.
Salt	7 oz	⅔ cup		
Bay leaves		9 leaves		
Monosodium glutamate (optional)		9 tbsp		3. Remove chicken. Remove meat from bones; cut into ½ to 1-inch pieces. Cover; place in refrigerator to chill.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, chopped	12 lb	2¼ gal		4. Add celery, peppers and onions to chicken; mix thoroughly.
Peppers, sweet, fresh, chopped	1 lb 8 oz	1⅛ qt		
Onions, dry, chopped	8 oz	1½ cups		
Juice, lemon		1 cup		5. Add lemon juice, Salad Dressing, salt, and pepper; mix lightly but thoroughly. Cover; refrigerate until ready to serve.
Salad Dressing	3 lb 4 oz	6½ cups		
Salt	4 oz	6 tbsp		
Pepper, black		1 tbsp		
Lettuce, fresh, trimmed	4 lb			6. Place 1 chilled lettuce leaf on serving dish; add 1 cup of chicken salad just before serving.

(CONTINUED)

CHICKEN SALAD

NOTE: 1. In Step 4: 16 lb 7 oz fresh celery A.P. will yield 12 lb chopped celery.
1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
9 oz dry onions A.P. will yield 8 oz chopped onions.
2. In Step 5, 1 lb 8 oz lemons A.P. (6 lemons) will yield 1 cup juice.
3. In Step 6, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

VARIATIONS

1. CHICKEN SALAD (CHICKEN, CANNED): Omit Steps 1 and 2. In Step 3, use 18 lb 2 oz (10–29 oz cn) canned chicken, which has been diced into 1–inch pieces. Follow Steps 4 through 6.
2. TURKEY SALAD (TURKEY, BONELESS, FROZEN, COOKED): Omit Steps 1 and 2. In Step 3, use 20 lb turkey, boneless, frozen, cooked, which has been diced into 1–inch pieces. Follow Steps 4 through 6.
3. TURKEY SALAD (TURKEY, BONELESS, FROZEN, RAW): Omit Step 1. In Step 2, use 26 lb turkey, boneless, frozen, raw. Simmer 3 to 4 hours. In Step 3, dice into 1–inch pieces. Follow Steps 4 through 6.
4. TURKEY SALAD (TURKEY, CANNED): Omit Steps 1 and 2. In Step 3, use 18 lb 2 oz (10–29 oz cn) canned turkey, diced into 1–inch pieces. Follow Steps 4 through 6.

CHICKEN TETRAZZINI

(Canned Chicken)

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Spaghetti, broken into 4-inch pieces	5 lb			1. Stir spaghetti into boiling salted water. Stir frequently. Cook about 15 minutes. Drain; set aside for use in Step 6.
Water, boiling		3 gal		
Salt	4 oz	6 tbsp		
Onions, dry, chopped	8 oz	1½ cups		2. Sauté onions and peppers in butter or margarine until tender. Add mushrooms; combine thoroughly.
Peppers, sweet, fresh, chopped	8 oz	1½ cups		
Butter or margarine, melted	2 lb	1 qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mushrooms, canned, drained	4 lb	1½ qt (4–jumbo cn)	....	
Flour, wheat, general purpose, sifted	1 lb 4 oz .	1¼ qt ...	....	3. Combine flour and Soup and Gravy base. Add to sautéed vegetables. Stir until well mixed.
Soup and Gravy base, chicken	14 oz	2 cups ...	....	
Water, boiling	....	1¾ gal ..	....	4. Gradually add water, stirring constantly. Cook 10 minutes or until smooth and thickened.
Milk, nonfat, dry ..	13 oz	2⅞ cups .	....	5. Reconstitute milk; add gradually to vegetable–sauce mixture, stirring constantly. Simmer 10 minutes.
Water, warm	....	3¾ qt ...	....	

(CONTINUED)

CHICKEN TETRAZZINI

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, canned, cut into 1-inch pieces	18 lb 2 oz	2 gal (10-29 oz cn)	....	6. Add spaghetti, chicken, pimientos, and pepper. Combine thoroughly. 7. Pour about 1½ gal mixture into each pan.
Pimientos, canned, drained, chopped	1 lb 5 oz .	2¾ cups (¾-No. 2½ cn)	....	
Pepper, black	....	1 tsp	....	
Cheese, Cheddar, shredded	1 lb	1 qt	....	8. Sprinkle 1 cup cheese over mixture in each pan. 9. Bake 30 minutes or until cheese is bubbling and melted.

(OVER)

NOTE: 1. In Step 2, 1 oz (1/3 cup) dehydrated onions and 1¼ oz (1 cup) dehydrated green peppers (See Recipe Card A-11) or 8 oz (1½ cups) frozen, diced, green peppers may be used.
2. In Step 2, 9 oz dry onions A.P. will yield 8 oz chopped onions and 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers.
3. In Step 2, 8-Z cn canned mushrooms may be used.
4. In Step 6, 10-29 oz cn canned turkey may be used.
5. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. CHICKEN TETRAZZINI (CHICKEN, DEHYDRATED): Follow Steps 1 and 2. In Step 3, add 2¼ gal boiling water to Soup and Gravy base, chicken. Add 4 lb 8 oz (3⅗-20 oz cn) canned, dehydrated chicken; stir well. Cover; let stand 20 minutes. Drain; reserve stock; set chicken aside for use in Step 6. In Step 4, substitute stock for water. Follow Step 5. Follow Step 6, using reserved chicken. In Step 7, pour an equal quantity of mixture in each pan. Follow Steps 8 and 9.
2. CHICKEN TETRAZZINI (SOUP, CONDENSED, CREAM OF CHICKEN): In Step 1, omit salt. Follow Step 2. Omit Steps 3 through 5. Use 18 lb 12 oz (6-No. 3 cyl cn) canned condensed cream of chicken soup; add 1 gal water; blend together. Add to sautéed vegetables; heat to a simmer. Follow Steps 6 through 9.

COUNTRY STYLE CHICKEN

(Maryland Fried)

YIELD: 100 Portions (2 Pans) EACH PORTION: 2 Pieces plus ⅓ Cup Gravy

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler–fryer, cut–up, thawed	50 lb			1. Wash chicken thoroughly under cold running water. Drain well.
Flour, wheat, general purpose, sifted	3 lb	3 qt		2. Dredge chicken pieces in mixture of flour, salt, pepper, and paprika; shake off excess.
Salt	6 oz	9 tbsp		
Pepper, black		2 tbsp		
Paprika, ground		1 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	2 lb	1 qt		3. Brown chicken in batches in shortening or salad oil; overlap in rows in pans. 4. Add 1 qt water to each pan; cover. 5. Bake 1 hour or until chicken is tender. 6. Remove chicken; reserve drippings for use in Step 7. Place chicken in serving pans.
Water, hot		2 qt		
Drippings and water, hot		1 gal		7. Add water to drippings to make 1 gal. Add Soup and Gravy base; stir to dissolve.
Soup and Gravy base, chicken	4 oz	⅔ cup (⅙–No. 2½ cn)		
Milk, nonfat, dry	13 oz	2⅞ cups		8. Reconstitute milk; add to drippings; mix; heat to a simmer.
Water, warm		3¾ qt		

(CONTINUED)

COUNTRY STYLE CHICKEN

(Maryland Fried)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
hortening, melted or salad oil	1 lb	2 cups ...	....	9. Blend shortening or salad oil and flour together; mix until smooth.
lour, wheat, general purpose, sifted	1 lb	1 qt	....	10. Stir melted shortening or salad oil and flour mixture into stock; cook until thickened, stirring constantly. 11. Serve gravy over chicken.

NOTE: 1. In Step 1, 72 lb chicken, broiler–fryer, whole (cut into quarters or eighths) or 72 lb chicken broiler–fryer, quartered may be used.

2. In Step 3, chicken may be browned in deep fat about 5 minutes at 350°F. or in 400°F. oven about 20 minutes.

3. Other sizes and types of pans may be used. See Recipe Card A–25.

L. MEAT, FISH, AND POULTRY No. 155(1)

FRIED CHICKEN

YIELD: 100 Portions EACH PORTION: 2 Pieces

TEMPERATURE: 325°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler–fryer, cut–up, thawed	50 lb			1. Wash chicken thoroughly under cold running water. Drain well.
Flour, wheat, general purpose, sifted	4 lb	1 gal		2. Dredge chicken pieces in mixture of flour, salt, pepper, and paprika; shake off excess.
Salt	8 oz	¾ cup		3. Fry until golden brown or until done.
Pepper, black		3 tbsp		4. Drain well in basket or on absorbent paper.
Paprika, ground		1 tbsp		

(OVER)

NOTE:
1. In Step 1, 72 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler-fryer, quartered may be used.
2. Frying should be scheduled to allow fried chicken to be served immediately. If necessary, fried chicken may be held in an open pan in oven at 200°F. until serving time.
3. Meatier pieces may require longer cooking. Test for doneness. Fried chicken should be fork-tender; the fork will pierce the thickest piece easily.
4. Approximate frying time for cut-up chicken is:
   Wings–5 to 7 minutes
   Legs–8 to 10 minutes
   Thighs–10 to 15 minutes
   Breasts–10 to 15 minutes

(CONTINUED)

FRIED CHICKEN

VARIATIONS

1. SOUTHERN FRIED CHICKEN: Follow Steps 1 and 2. In Step 3, brown chicken in batches in 350°F. deep fat approximately 5 to 10 minutes. Place browned chicken in three 18 by 24–inch roasting pans. Bake uncovered in 350°F. oven about 45 minutes or until chicken is tender. Omit Step 4.
2. SOUTHERN FRIED CHICKEN WITH EGG DIP: Follow Step 1. In Step 2, prepare egg dip by mixing 5 oz (1⅛ cups) nonfat dry milk, 5½ cups water, and 2 lb (1 qt) beaten whole eggs (20 eggs). Dip chicken in egg mixture; drain, dredge chicken pieces in flour mixture; shake off excess. In Step 3, brown chicken in batches in 350°F. deep fat approximately 5 to 10 minutes. Place browned chicken in three 18 by 24–inch roasting pans. Bake uncovered in 350°F. oven about 45 minutes or until chicken is tender. Omit Step 4.

READEX FICHE

OVEN FRIED CHICKEN

YIELD: 100 Portions (4 Pans)	EACH PORTION: 2 Pieces
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed	50 lb			1. Wash chicken thoroughly under cold running water. Drain well.
Salad oil or shortening, melted	4 lb	2 qt		2. Dip chicken pieces in salad oil or melted shortening; drain.
Bread crumbs, dry, ground Salt Pepper, black Paprika, ground	5 lb 8 oz	1¼ gal ¾ cup 3 tbsp 1 tbsp		3. Dredge chicken in mixture of bread crumbs, salt, pepper, and paprika; shake off excess. Place on well greased pans. Bake 1 hour or until tender.

(OVER)

NOTE: 1. In Step 1, 72 lb chicken, broiler–fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler–fryer, quartered may be used.

VARIATION

1. OVEN FRIED CHICKEN (CORN FLAKE CRUMBS): Follow Steps 1 and 2. In Step 3, substitute 5 lb (1¼ gal) corn flake crumbs for the bread crumbs.

PINEAPPLE CHICKEN

YIELD: 100 Portions (2 Pans) EACH PORTION: 2 Pieces

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 365°F. Deep Fat; 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed Monosodium glutamate (optional)	50 lb	 2 tbsp		1. Wash chicken pieces thoroughly under cold running water. Drain well. 2. Sprinkle outside of chicken with monosodium glutamate.
Soy sauce Salt Sugar, granulated	 5 oz 4 oz	1½ cups ½ cup ½ cup		3. Combine soy sauce, salt, and sugar; brush on chicken.
Flour, wheat, general purpose, sifted	2 lb 12 oz	2¾ qt		4. Dredge chicken pieces in flour; shake off excess. 5. Fry in deep fat 5 minutes. 6. Place chicken, skin side up, in pans.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soy sauce	. . . .	1 cup	. . . .	7. Combine soy sauce and pineapple; spread about 1½ qt over top of chicken in each pan. Cover pans.
Pineapple, canned, crushed	6 lb 12 oz	3 qt (1–No. 10 cn)	. . . .	8. Bake 1¼ hours or until chicken is tender.

NOTE: 1. In Step 1, 72 lb chicken, broiler–fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler–fryer, quartered may be used.

2. Other sizes and types of pans may be used. See Recipe Card A–25.

L. MEAT, FISH, AND POULTRY No. 158

SAVORY BAKED CHICKEN

YIELD: 100 Portions (2 Pans)	EACH PORTION: 2 Pieces
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed	50 lb			1. Wash chicken thoroughly under cold running water. Drain well.
Salt	3 oz	4⅔ tbsp		2. Combine salt, pepper, celery salt, garlic salt, Worcestershire sauce, soy sauce, and salad oil or melted shortening; mix well. Pour over chicken. Marinate for 30 minutes, turning frequently.
Pepper, black		2 tbsp		
Celery salt		2 tbsp		
Garlic salt		2 tbsp		
Worcestershire sauce		2 cups		
Soy sauce		1½ cups		3. Place chicken in pans. Pour 1 qt of marinade over chicken in each pan.
Salad oil or shortening, melted	2 lb	1 qt		4. Bake 1¼ hours or until chicken is tender. Baste occasionally.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Parsley, fresh, chopped	1 oz	½ cup ...	....	5. Sprinkle with parsley before serving.

NOTE: 1. In Step 1, 72 lb chicken, broiler–fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler–fryer quartered may be used.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

NEWPORT FRIED CHICKEN

YIELD: 100 Portions (2 Pans)	EACH PORTION: 2 Pieces
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 325°F. Oven; 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed	50 lb	. . . .	. . . .	1. Wash chicken thoroughly under cold running water. Drain well.
Salad oil or shortening, melted	6 lb	3 qt	. . . .	2. Dip chicken pieces in salad oil or melted shortening; drain. 3. Place an equal quantity of chicken in each roasting pan. 4. Bake approximately 1 hour. 5. Remove from oven; cool.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted Salt Pepper, black	4 lb 8 oz	1 gal ¾ cup 3 tbsp	. . . .	6. Dredge chicken pieces in mixture of flour, salt, and pepper; shake off excess.
Milk, nonfat, dry Water, warm Eggs, whole, beaten	10 oz . . . . 2 lb	2¼ cups 2¾ qt 1 qt (20 eggs)	. . . .	7. Reconstitute milk; add eggs; mix thoroughly. 8. Dip chicken in egg and milk mixture; drain.
Bread crumbs, dry	6 lb	1½ gal	. . . .	9. Roll in bread crumbs; shake off excess. 10. Fry in deep fat 3 minutes or until golden brown. 11. Drain well in basket or on absorbent paper.

(CONTINUED)

NEWPORT FRIED CHICKEN

NOTE:
1. In Step 1, 72 lb chicken, broiler–fryer, whole (cut into quarters or eighths) or 72 lb chicken, broiler–fryer, quartered may be used.
2. In Step 7, 10 oz (2½ cups packed) canned dehydrated egg mix combined with 3 cups warm water may be used. See Recipe Card A–8.
3. Frying should be scheduled to allow fried chicken to be served immediately. If necessary, fried chicken may be held in an open pan in oven at 200°F. until serving time. Test chicken with thermometer. Chicken should be 160°F. before breading.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

CHICKEN CHOW MEIN

YIELD: 100 Portions EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, whole, thawed	45 lb			1. Wash chicken thoroughly inside and out under cold running water. Drain well.
Water		6 gal		2. Place chicken in steam-jacketed kettle, cover with water; add salt, bay leaves, monosodium glutamate. Bring to a boil; reduce heat; simmer one hour or until tender. 3. Remove chicken; strain; reserve stock for use in Step 6. 4. Remove meat from bones; cut into 1-inch pieces. Set aside for use in Step 6.
Salt	6 oz	9 tbsp		
Bay leaves		9 leaves		
Monosodium glutamate (optional)	1 oz	2⅔ tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	1 lb 8 oz .	3 cups . . .	. . . .	5. Sauté onions, celery, and cabbage in shortening or salad oil for 5 minutes. 6. Add chicken and sautéed vegetables to stock; cover; simmer 10 minutes.
Onions, dry, sliced (½-inch)	12 lb	3 gal	. . . .	
Celery, fresh, 1-inch pieces cut diagonally	8 lb	2 gal	. . . .	
Cabbage, fresh, coarsely cut	6 lb	2½ gal . .	. . . .	
Stock, chicken	. . . .	1½ gal . .	. . . .	
Bean sprouts, canned	6 lb 8 oz .	3 qt (1-No. 10 cn)	. . . .	7. Drain bean sprouts; set aside for use in Step 10. Reserve liquid for use in Step 8.

(CONTINUED)

CHICKEN CHOW MEIN

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn Salt Ginger, ground Pepper, black Soy sauce Molasses	1 lb 2 oz	3¼ cups 3 tbsp 2 tbsp 2 tsp 2 cups ½ cup		8. Combine reserved bean sprout liquid with cornstarch to make a smooth paste; add salt, ginger, pepper, soy sauce, and molasses. 9. Add liquid mixture slowly to hot meat mixture, stirring constantly. Cook 5 to 8 minutes or until thickened. 10. Add bean sprouts; mix well; bring to a simmer.
Noodles, chow mein	4 lb 8 oz	3–No. 10 cn		11. Serve 1 cup chow mein over ⅓ cup noodles.

(OVER)

NOTE: 1. In Step 5: 13 lb 5 oz dry onions A.P. will yield 12 lb sliced onions.
11 lb fresh celery A.P. will yield 8 lb celery pieces.
7 lb 8 oz fresh cabbage A.P. will yield 6 lb cabbage coarsely cut.
2. In Step 5, 1 lb 8 oz (2 qt) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 7, 6-No. 303 cn canned bean sprouts may be used.

VARIATIONS

1. CHICKEN CHOW MEIN (CHICKEN, CANNED): Omit Steps 1 through 4. Follow Step 5. In Step 6, use 6 oz (¾ cup) Soup and Gravy base, chicken, combined with 1½ gal water for chicken stock. See Recipe Card A-12. Add sautéed vegetables to stock. Use 18 lb 2 oz (10-29 oz cn) canned chicken; dice into 1-inch pieces; add to vegetables and stock. Cover; simmer 10 minutes. Follow Step 7. In Step 8, omit salt; season to taste. Follow Steps 9 through 11.
2. TURKEY CHOW MEIN (TURKEY, CANNED): Omit Steps 1 through 4. Follow Step 5. In Step 6, use 6 oz (¾ cup) Soup and Gravy base, chicken, combined with 1½ gal water for chicken stock. See Recipe Card A-12. Add sautéed vegetables to stock. Use 18 lb 2 oz (10-29 oz cn) canned turkey; dice into 1-inch pieces; add to vegetables and stock. Cover; simmer 10 minutes. Follow Step 7. In Step 8, omit salt; season to taste. Follow Steps 9 through 11.

(CONTINUED)

CHICKEN CHOW MEIN

3. TURKEY CHOW MEIN (TURKEY, BONELESS, FROZEN, COOKED): Omit Steps 1 through 4. Follow Step 5. In Step 6, use 6 oz (¾ cup) Soup and Gravy base, chicken, combined with 1½ gal water for stock. See Recipe Card A-12. Add sautéed vegetables to stock. Add 20 lb thawed, boneless, frozen, cooked turkey; dice into 1-inch pieces. Cover; simmer 10 minutes. Follow Step 7. In Step 8, omit salt; season to taste. Follow Steps 9 through 11.
4. TURKEY CHOW MEIN (TURKEY, BONELESS, FROZEN, RAW): In Step 1, use 26 lb boneless, frozen, raw turkey. In Step 2, decrease salt to 3 oz (4⅔ tbsp); simmer 3 to 4 hours or until tender. Follow Steps 3 through 11.
5. TURKEY CHOW MEIN (TURKEY, FROZEN, READY-TO-COOK): In Step 1, use 45 lb turkey, RTC. In Step 2, simmer 3 to 4 hours or until tender. Follow Steps 3 through 11.

ROAST TURKEY L. MEAT, FISH, AND POULTRY No. 161(1)

ROAST TURKEY

YIELD: 100 Portions (2 Pans)	EACH PORTION: 3 Slices (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, ready-to-cook, thawed	65 lb			1. Remove bands from legs; open turkey cavity. Remove giblets and neck; cut off wing tips.
Salt (optional)	8 oz	¾ cup		2. Wash turkey thoroughly inside and out, under cold running water. Drain well. 3. Rub cavity with salt.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad oil or shortening, melted	8 oz	1 cup	. . . .	4. Tuck legs and tail into cavity. Place in roasting pans, breast side up. Turkeys should not touch each other. 5. Rub skin with salad oil or melted shortening. DO NOT ADD WATER. 6. Insert meat thermometer in center of inside thigh muscle of smallest bird. 7. Roast uncovered until meat thermometer registers 170°F. to 175°F. (See timetable.) 8. Baste frequently with drippings.

(CONTINUED)

ROAST TURKEY

NOTE: 1. If desired, wing tips may be used in making stock for gravy, dressing or soup.

2. Frozen, ready-to-cook turkey must be thawed sufficiently to remove giblets. Place frozen turkey in refrigerator to permit gradual thawing; heavy turkeys, 16 lb and over — 2 to 3 days; lighter turkeys, under 16 lb — 1 to 2 days.
3. If V-shaped racks are available, place in roasting pans to support birds.
4. If no thermometer is available, to test for doneness, move the leg by grasping bone; if joint moves easily, the ligaments are tender and meat is done.
5. Alternate roasting method: In Step 4, turkeys may be placed breast side down in pans.
6. If turkey begins to brown too soon, cover with loose tent of aluminum foil.
7. Omit Steps 5 and 8 if self-basting turkeys are used.

TIMETABLE FOR ROASTING TURKEYS (UNSTUFFED)

Weight of Turkey	Oven Temperature	Cooking Time (hours)
12 to 14 lb	325°F	4 to 5
14 to 20 lb	325°F	5 to 6
20 to 24 lb	325°F	6 to 7½

For best results in slicing allow to stand 30 minutes.

(OVER)

SERVINGS PER TURKEY

Ready-to-Cook Weight	Number of Servings
12 to 15 lb	20–32
16 to 24 lb	33–50
	(about 2 servings per pound)

ROAST TURKEY

(Boneless Turkey)

YIELD: 100 Portions (2 Pans)	EACH PORTION: 3 Slices (4 ounces)
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, boneless, raw, tied or netted, thawed	35 lb	....	....	1. Remove casing and place turkey in pans. 2. Brush with butter or margarine.
Butter or margarine, melted	1 lb	2 cups ...	....	3. Roast 3 to 4 hours (baste occasionally with drippings) or until meat thermometer registers an internal temperature of 170°F. to 175°F.

(OVER)

NOTE: 1. Turkey packaged in roasting bags or film should be placed directly into roasting pan. Omit Step 2.

2. When roasted, remove from oven and let stand at least 30 minutes to absorb juices and for best results in slicing.

3. Remove strings, netting, or bag. Skin may be removed before slicing. Slice turkey in thin slices with meat slicer or sharp knife. Cover slices until served. Reserve juices for gravy.

4. 35 lb turkey, boneless, raw, molded, may be used in Step 1. Do not remove foil wrapper. Roast by slow method (250°F. for 7 to 8 hours) or by fast method (450°F. for 3 to 4 hours). Open foil during last 30 minutes of roasting and brush with butter or margarine.

5. Tied or netted Turkey rolls may be wrapped in foil and cooked as in Note 4.

6. Turkey roasted from the frozen state will require 1 to 2 hours longer cooking time.

VARIATION

1. ROAST TURKEY (TURKEY, BONELESS, FROZEN, COOKED): Use 25 lb boneless, frozen, cooked turkey. Thaw; slice turkey in thin slices. Overlap slices in serving pans. Refrigerate. Before serving, add 2 to 3 cups boiling chicken stock to each pan, cover and heat just to a simmer (about 20 minutes) and serve. (Use 2 oz Soup and Gravy base, chicken, for 2 qt stock. See Recipe Card A-12.)

TURKEY NUGGETS

(Scallops)

YIELD: 100 Portions	EACH PORTION: 8–10 Nuggets
	TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, boneless, cooked, thawed, diced in 1-inch pieces	20 lb	....	....	1. Dredge turkey in mixture of flour, salt, pepper, and paprika; shake off excess.
Flour, wheat, general purpose, sifted	3 lb	3 qt	....	
Salt	3½ oz ...	5 tbsp ...	....	
Pepper, black	....	2 tsp	....	
Paprika, ground ...	....	2 tsp	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry .. Water, warm ...... Eggs, whole, beaten	3¼ oz ... . 1 lb 8 oz .	¾ cup ... 3¾ cups . 3 cups (14–15 eggs)	....	2. Reconstitute milk. Add eggs. Mix well. 3. Dip floured turkey in milk and egg mixture. Drain well.
Bread crumbs, dry .	3 lb	3 qt	....	4. Roll in crumbs until well coated; shake off excess. 5. Fry 2 minutes or until well browned. 6. Drain well in basket or on absorbent paper and serve with Chicken Gravy (Recipe No. O–16–2).

NOTE: In Step 2, 7 oz (1¾ cups) dehydrated egg mix combined with 1¾ cups warm water may be used for whole eggs. See Recipe Card A–8.

M. SALADS, SALAD DRESSINGS, AND RELISHES

GUIDELINES FOR PREPARING FRESH SALAD INGREDIENTS

Keep salad vegetables cold at all times. Do not remove from shipping container unless they are needed within 24 hours. When vegetables (except onions) are removed from shipping container, they should be trimmed, washed, drained, placed in a covered container, and refrigerated as quickly as possible. Never allow vegetables to stand at room temperature for any length of time.

PREPARATION GUIDELINES FOR LEAFY SALAD VEGETABLES:

1. Sort, trim, and discard damaged and decayed leaves. Keep as many outer leaves as possible to make the salad attractive and nutritious.
2. Core, stem, separate, and wash salad greens. Fill sink ⅔ full of cool water (add 1 tbsp salt per gallon if greens contain insects). Do not leave greens in water more than 6 to 7 minutes. Wash greens by lifting up and down in excessive amount of water. Soak wilted greens in ice water 10 minutes or in a solution of a half-cup of vinegar to each gallon of water for 30 minutes until crisp.
    a. Iceberg lettuce should have the core removed except when it is to be shredded or used for wedges. Remove the core by hitting each head (core side directly down) on counter; lift or twist out core; or cut out with stainless steel knife to prevent discoloration of cut edges.
    b. Cabbage should be cut in quarters and hard core removed.
    c. Romaine, endive, and escarole should have only the base core removed and leaves separated.
    d. Spinach should have any bruised or blemished leaves removed.
    e. Parsley should have stems removed.
3. Drain greens well of excess water. Invert heads of lettuce (core side down) to drain.
4. Tear or cut salad greens into bite-size pieces or as otherwise directed in recipe. Reserve outer iceberg lettuce leaves for use as lettuce cups with individual salads.

(OVER)

PREPARATION GUIDELINES FOR NON-LEAFY SALAD VEGETABLES:

Carrots–Wash and scrub thoroughly to remove dirt; trim tops; scrape or peel.

Celery–Separate branches from stalk; wash thoroughly; trim bruised or blemished parts, heavy strings or midribs, an leaves.

Celery hearts–Separate branches, wash thoroughly; do not trim leaves.

Cucumbers–Wash; pare if directed on specific recipe.

Green onions–Separate bunches. Remove wilted tops, outer layer of bulb, and root end. Wash.

Onions–Peel off outer skin. Trim ends.

Radishes–Wash thoroughly; trim tops and blemished parts. DO NOT PEEL.

Sweet green peppers–Wash; remove stems and seeds.

Tomatoes–Wash. If desired, tomato skin may be removed by dipping in boiling water about 30 seconds, then in col water. Pull loosened skins off with small paring knife; cut out stem end.

Tomatoes, cherry–Wash; remove stems.

Dice, grate, chop, shred, slice, cut in wedges or as otherwise directed in specific recipe. Cut tomatoes in slices or wedge shortly before serving. Radishes, carrots, celery, and cucumbers may be crisped in ice water. Drain before using.

PREPARATION GUIDELINES FOR SALAD FRUITS:

Apples–Wash; pare if recipe indicates; core; trim bruised parts. Dice; dip in antioxidant solution (See Recipe Car A–20) or citrus fruit juice.

Avocados–Cut into halves or quarters; remove seed; pare. Sprinkle with lemon juice, or dip in antioxidant solutio (See Recipe Card A–20).

Bananas–Remove skins and soft or discolored parts. Cut in half or slice as recipe indicates; dip in antioxidant solutio (See Recipe Card A–20) or citrus fruit juice.

Cranberries–Wash; sort by removing damaged berries and stems.

Grapefruit–Pare and section or cut as directed on specific recipe.

(CONTINUED

GUIDELINES FOR PREPARING FRESH SALAD INGREDIENTS

Grapes–Wash; remove stems; cut in half; remove any seeds.
Lemons–Wash; grate rind if recipe indicates. Cut in half; squeeze juice.
Melons–Cut into halves or quarters, remove seeds, pare and dice.
Oranges–Wash and grind, or pare and section or cut as specific recipe directs.

STORAGE:

Refrigerate well–drained, prepared salad vegetables on rack in covered containers or in plastic bags at least one hour to crisp before individual salad make–up or placing on salad bar for "do–it–yourself" salads. If greens are to be held, drain excess water from pans or from bags (punch holes in bottom) placed in pans.

M. SALADS, SALAD DRESSINGS, AND RELISHES No. 1

APPLE, CELERY, AND PINEAPPLE SALAD

YIELD: 100 Portions — EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables and fruits as directed on Recipe Card M–G–1.
Salad Dressing Apples, fresh, eating, cored, unpared, diced, ½ inch	2 lb 9 lb	1 qt 2½ gal		2. Combine Salad Dressing and apples.
Pineapple, canned, chunks or tidbits	6 lb 12 oz	3 qt (1–No. 10 cn)		3. Drain pineapple.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, diced, ½ inch	3 lb	2¼ qt ...	....	4. Add pineapple and celery to apple mixture; mix lightly.
Lettuce, fresh, trimmed	4 lb	....	....	5. Place 1 lettuce leaf on each serving dish; add ½ cup salad mixture. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 10 lb 10 oz fresh eating apples A.P. (26 apples) will yield 9 lb unpared, diced apples.
4 lb 2 oz fresh celery A.P. will yield 3 lb diced celery.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 2, apples may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A–20.

BANANA SALAD

BANANA SALAD

YIELD: 100 Portions

EACH PORTION: ½ Banana

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare bananas and lettuce as directed on Recipe Card M–G–1.
Bananas, fresh, peeled	16 lb 12 oz	50 bananas	....	2. Cut bananas in half crosswise; set aside for use in Step 4.
Milk, nonfat, dry .. Water, warm ...... Salad Dressing	3¼ oz ... . 3 lb	¾ cup ... 1¾ cups . 1½ qt ...	....	3. Reconstitute milk; add to Salad Dressing. Blend well. 4. Dip each banana half into dressing mixture.
Coconut, prepared, sweetened	2 lb 6 oz .	2¾ qt	....	5. Roll bananas in coconut.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lettuce, fresh, trimmed	4 lb	....	....	6. Place 1 lettuce leaf on each serving dish; add banana half. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 25 lb 13 oz bananas A.P. will yield 16 lb 12 oz peeled bananas.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. In Step 1, bananas may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A-20.
3. In Step 4, coconut may be toasted on sheet pans in 325°F. oven until lightly browned.

CABBAGE, APPLE AND CELERY SALAD

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables and fruit as directed on Recipe Card M–G–1.
Salad Dressing .... Salt	2 lb ..... 1 oz	1 qt ..... 1⅔ tbsp .	....	2. Combine Salad Dressing and salt.
Apples, fresh, eating, unpared, cored, diced ½–inch	3 lb 8 oz .	1 gal	....	3. Add apples to Salad Dressing; stir to coat well.
Cabbage, fresh, shredded Celery, fresh, diced ¼–inch	12 lb .... 4 lb	5¼ gal .. 3 qt	....	4. Combine apple mixture, cabbage, and celery. 5. Cover; refrigerate at least 2 to 3 hours. Keep refrigerated until ready to serve.

(OVER)

NOTE: 1. In Step 1: 4 lb 2 oz fresh eating apples A.P. (10 apples) will yield 3 lb 8 oz unpared, diced apples.
15 lb fresh cabbage A.P. will yield 12 lb shredded cabbage.
5 lb 8 oz fresh celery A.P. will yield 4 lb diced celery.

2. In Step 1, apples may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A-20.

VARIATION

1. CABBAGE, APPLE, AND RAISIN SALAD: Follow Steps 1 through 3. In Step 4, omit celery; add 2 lb 11 oz (2 qt) washed, drained raisins. Follow Step 5.

FRIJOLE SALAD

YIELD: 100 Portions EACH PORTION: ¾ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Kidney beans, canned	6 lb 14 oz	3 qt (1–No. 10 cn)	....	2. Drain beans; rinse well; drain. Set aside for use in Step 4.
French Dressing ...	....	2 qt	....	3. Prepare ½ recipe for French Dressing (Recipe No. M–58). 4. Combine beans and French Dressing. 5. Cover; refrigerate at least 6 hours. Keep refrigerated until ready to serve.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, shredded	8 lb	3½ gal ..	....	6. Just before serving add cabbage, tomatoes, and cucumbers; mix lightly.
Tomatoes, fresh, diced	6 lb	1 gal	....	
Cucumbers, fresh, pared, sliced	3 lb 8 oz .	2½ qt ...	....	

NOTE: 1. In Step 1: 10 lb fresh cabbage A.P. will yield 8 lb shredded cabbage.
6 lb 2 oz fresh tomatoes A.P. will yield 6 lb diced tomatoes.
4 lb 2 oz fresh cucumbers A.P. will yield 3 lb 8 oz pared, sliced cucumbers.
2. In Step 2, 7 lb (7–No. 303 cn) canned kidney beans may be used.
3. In Step 3, 2 qt prepared, ready-to-use French Dressing may be used.

STUFFED CELERY

STUFFED CELERY

YIELD: 100 Portions

EACH PORTION: 2 Pieces

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare celery as directed on Recipe Card M–G–1.
Celery, fresh, 2 to 3–inch pieces	6 lb	200 pieces	....	2. Place celery in iced water 1 hour or until crisp. Drain. Place on sheet pans lined with waxed paper. Set aside for use in Step 4.
Water, ice	....	to cover .	....	
Cheese, shredded .	3 lb	2¼qt	....	3. Combine cheese, pimientos, Salad Dressing, red pepper, and Worcestershire sauce; blend well. 4. Fill hollow section of each celery piece with mixture. 5. Cover; refrigerate until ready to serve.
Pimientos, canned, drained, chopped	12 oz	1½ cups (½–No. 2½ cn)	....	
Salad Dressing	8 oz	1 cup	....	
Pepper, red, ground	....	½ tsp	....	
Worcestershire sauce	....	1 tbsp ...	....	

(OVER)

NOTE: 1. In Step 1, 8 lb 4 oz fresh celery A.P. will yield 6 lb trimmed celery cut into 2 to 3-inch pieces.
2. In Step 2, 1 lb (⅓-No. 10 cn) canned cheese, American, processed, dehydrated combined with 1 cup warm water may be substituted for cheese. See Recipe Card F-G-1.
3. In Step 2, 2-7oz cn canned pimientos may be used.

VARIATIONS

1. BLUE CHEESE STUFFED CELERY: Follow Steps 1 and 2. Omit ingredients in Step 3. Reconstitute 1 oz (3⅔ tbsp) nonfat, dry milk in ⅞ cup warm water; blend with 1 lb blue-veined cheese and 2 lb (1 qt) cottage cheese. Follow Steps 4 and 5.
2. COTTAGE CHEESE STUFFED CELERY: Follow Steps 1 and 2. Omit ingredients in Step 3. Combine 2 lb (1 qt) cottage cheese, ¼ cup tomato catsup, 2 tbsp prepared horseradish, and 2 tsp grated dry onion; blend thoroughly. Follow Steps 4 and 5.
3. COTTAGE CHEESE AND RELISH STUFFED CELERY: Follow Steps 1 and 2. Omit ingredients in Step 3. Combine 2 lb (1 qt) cottage cheese and 1 lb (2 cups) pickle relish. Follow Steps 4 and 5.
4. PEANUT BUTTER STUFFED CELERY: Follow Steps 1 and 2. Omit ingredients in Step 3. Combine 1 lb 2 oz (2 cups) peanut butter with 1½ cups (1-1 lb jr) honey; blend thoroughly. Follow Steps 4 and 5.

CHEF'S SALAD

YIELD: 100 Portions

EACH PORTION: See Step 6.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Lettuce, fresh, trimmed	7 lb			2. Tear or cut prepared lettuce into large pieces.
Cabbage, fresh, shredded	1 lb	1¾ qt		3. Combine lettuce with cabbage, peppers, celery, and cucumbers; toss lightly. 4. Cover; refrigerate for use in Step 6.
Peppers, sweet, fresh, diced ½–inch	2 lb	2 qt		
Celery, fresh, diced ¼–inch	3 lb	3 qt		
Cucumbers, fresh, pared, sliced ⅛–inch	2 lb	1½ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cold meat	2 lb			5. Cut meat and cheese into thin strips and eggs and tomatoes into 8 wedges each.
Cheese, American or Swiss	2 lb			
Eggs, hard cooked, wedges		25 eggs		6. Place about 1 cup salad vegetables in salad bowls. Add 2 thin strips meat, 4 thin strips cheese, 2 wedges eggs and tomatoes.
Tomatoes, fresh, wedges	6 lb	4¾ qt		7. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 7 lb 9 oz fresh lettuce A.P. will yield 7 lb trimmed lettuce.
1 lb 4 oz fresh cabbage A.P. will yield 1 lb shredded cabbage.
2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb diced peppers.
4 lb 2 oz fresh celery A.P. will yield 3 lb diced celery.
2 lb 6 oz fresh cucumbers A.P. will yield 2 lb sliced, pared cucumbers.
6 lb 2 oz fresh tomatoes A.P. will yield 6 lb tomato wedges.

2. In Step 1, fresh, shredded red cabbage may be used.

3. In Step 5, suggested cold meats are bologna, ham, luncheon meat, turkey, and/or salami.

(CONTINUED)

CHEF'S SALAD

VARIATIONS

1. **CHEF'S SALAD ITALIAN STYLE:** Follow Steps 1 through 4. In Steps 5 and 6, omit cold meat, cheese, and eggs. Use 2 lb salami or pepperoni cut into thin strips, 2 lb Provolone cheese cut into thin strips, and 6 oz (1½ cups —1–No. 300 cn) sliced ripe olives. Follow Step 7.
2. **CHEF'S SALAD WITH CROUTONS:** Follow Steps 1 through 6. In Step 7, prepare Garlic Croutons (Recipe No. D–16). Serve croutons separately as a garnish.

COLE SLAW

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare cabbage as directed on Recipe Card M–G–1.
Cabbage, fresh, finely shredded	12 lb	5¼ gal	....	2. Chill cabbage in covered container until crisp.
Salad Dressing Salt Sugar, granulated Vinegar Paprika (optional)	4 lb 1¼ oz 12 oz	2 qt 2 tbsp 1½ cups ½ cup 2 tbsp	....	3. Combine Salad Dressing, salt, sugar, and vinegar. 4. Pour over cabbage; mix well. 5. Cover; refrigerate until ready to serve. Sprinkle lightly with paprika to garnish just before serving.

(OVER)

NOTE: 1. In Step 1, 15 lb fresh cabbage A.P. will yield 12 lb finely shredded cabbage.
2. In Step 1, 2 lb 8 oz shredded red cabbage A.P. may be substituted for 2 lb cabbage.

VARIATION

1. MEXICAN COLE SLAW: Follow Step 1. In Step 2, use 6 lb (2¾ gal) shredded fresh cabbage 7 lb 8 oz A.P. In Step 3, add 3 lb (3 qt) diced fresh celery (4 lb 2 oz A.P.), 4 lb (2¾ qt) diced fresh tomatoes (4 lb 1 oz A.P.), 8 oz (1⅓ cups) finely minced dry onions (9 oz A.P.) and 3 lb (3 qt) finely shredded fresh sweet peppers (3 lb 10 oz A.P.).

COLE SLAW WITH CREAMY DRESSING

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare cabbage as directed on Recipe Card M–G–1.
Milk, nonfat, dry	3½ oz	¾ cup		2. Reconstitute milk; add Salad Dressing, pepper, mustard, salt, and sugar; mix well.
Water, warm		1¾ cups		
Salad Dressing	2 lb	1 qt		
Pepper, black		2 tsp		
Mustard, prepared		2 tbsp		
Salt	2 oz	3 tbsp		
Sugar, granulated	12 oz	1¾ cups		
Vinegar		1 cup		3. Add vinegar gradually; blend well.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, finely shredded	12 lb	5¼ gal ..	....	4. Pour dressing over cabbage; toss lightly until well mixed. 5. Cover; refrigerate until ready to serve.

NOTE: In Step 1, 15 lb fresh cabbage A.P. will yield 12 lb finely shredded cabbage.

VARIATIONS

1. COLE SLAW WITH VINEGAR DRESSING: Follow Step 1. Omit Steps 2 and 3. Combine 2 tsp black pepper, 2 oz (3 tbsp) salt, 1 lb 12 oz (1 qt) granulated sugar, 1 qt vinegar, and 1 cup water; mix well. Follow Step 4. Just before serving, sprinkle 2 tbsp paprika over slaw to garnish.
2. CABBAGE AND CARROT SLAW WITH CREAMY DRESSING: Follow Steps 1 through 3. In Step 4, use 10 lb (4¼gal) finely shredded cabbage (12 lb 8 oz A.P.) and 3 lb (3 qt) finely shredded carrots (3 lb 11 oz A.P.). Follow remainder of Step 4.
3. PINEAPPLE COLE SLAW: Follow Step 1. In Step 2, omit pepper and reduce mustard to 2 tsp. Follow Step 3. In Step 4, use 10 lb (4¼ gal) finely shredded cabbage (12 lb 8 oz A.P.) and 6 lb 12 oz (1–No. 10 cn) canned, drained pineapple chunks or tidbits. Follow remainder of Step 4.

(CONTINUED)

COLE SLAW WITH CREAMY DRESSING

VARIATIONS

4. PINEAPPLE MARSHMALLOW COLE SLAW: Follow Step 1. In Step 2, omit pepper and reduce mustard to 2 tsp. Follow Step 3. In Step 4, use 10 lb (4¼ gal) finely shredded cabbage (12 lb 8 oz A.P.) and 6 lb 12 oz (1–No. 10 cn) canned, drained pineapple chunks or tidbits. Follow remainder of Step 4. Just before serving, add 1 lb 5 oz (3 qt) miniature marshmallows. EACH PORTION: ⅔ Cup.
5. VEGETABLE SLAW WITH CREAMY DRESSING: Follow Steps 1 through 3. In Step 4, use 10 lb (4¼ gal) finely shredded cabbage (12 lb 8 oz A.P.), 2 lb (2 qt) finely shredded carrots (2 lb 7 oz A.P.), 6 oz (1 cup) minced onions (7 oz A.P.), and 1 lb 8 oz (4½ cups) diced green peppers (1 lb 13 oz A.P.). Follow remainder of Step 4.

CONFETTI SALAD

CONFETTI SALAD

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Rice, long grain ... Water, cold .... Salt	4 lb .... 1¼ oz ...	2½ qt ... 1¼ gal .. 2 tbsp ...	....	2. Combine rice, water, and salt; bring to a boil; stir occasionally. Reduce heat; cover tightly; simmer 25 minutes or until water is absorbed. 3. Uncover and allow to steam dry 5 to 7 minutes. Chill well.
Tomatoes, fresh, cubed Peppers, sweet, fresh, chopped	3 lb ..... 1 lb 8 oz .	2 qt ..... 4½ cups .	....	4. Combine chilled rice, tomatoes, peppers, onions, celery, and pimientos. Toss together lightly. Cover; refrigerate for use in Step 5.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	8 oz	1½ cups .	....	
Celery, fresh, chopped	2 lb	1½ qt ...	....	
Pimientos, canned, drained, chopped	1 lb 12 oz	3½ cups (1–No. 2½ cn)	....	
Salt	2 oz	3 tbsp ...	....	5. Combine salt, pepper, and Salad Dressing; fold into rice and vegetable mixture just before serving.
Pepper, black	....	2 tsp	....	
Salad Dressing	2 lb	1 qt	....	

(CONTINUED)

CONFETTI SALAD

NOTE: 1. In Step 1: 3 lb 1 oz fresh tomatoes A.P. will yield 3 lb cubed tomatoes.
1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped, sweet peppers.
9 oz dry onions A.P. will yield 8 oz chopped onions.
2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.

2. In Step 4, 1 oz (1/3 cup) dehydrated onions may be used. See Recipe Card A–11
3. In Step 4, 4–7 oz cn canned pimientos may be used.
4. In Step 4, 1 lb (1–No. 303 cn) canned red sweet peppers may be used for pimientos.
5. In Step 5, salad may be served on lettuce. 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

COTTAGE CHEESE SALAD

YIELD: 100 Portions				EACH PORTION: ¼ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cottage cheese . . .	12 lb	1½ gal . .	. . . .	1. Trim, wash, and prepare lettuce as directed on Recipe Card M–G–1.
Lettuce, fresh, trimmed	4 lb	. . . .	. . . .	2. Place 1 lettuce leaf on each serving dish; add ¼ cup (1–No. 16 scoop) cottage cheese.
Paprika, ground . . .	. . . .	2 tbsp . . .	. . . .	3. Garnish each mound of cheese with paprika. Cover; refrigerate until ready to serve.

(OVER)

NOTE: 1. In Step 1, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 1, 2–No. 10 cn canned dehydrated cottage cheese may be used. Rehydrate according to instructions on container.

3. In Step 3, salads may be garnished with 8 oz (2½ cups) shredded fresh carrots (9 oz A.P.) or 8 oz (2 cups) diced fresh green onions (10 oz A.P.) including tops, or 3 oz (1½ cups) minced fresh parsley, or 12 oz (2 cups) finely chopped fresh sweet peppers (15 oz A.P.), or 1 lb (2 cups) pickle relish, or 14 oz (½–No. 2½ cn) canned chopped pimientos, or 1 lb (1–No. 303 cn) canned red sweet peppers, or 1 lb (3 cups) thinly sliced fresh radishes (1 lb 2 oz A.P.).

COTTAGE CHEESE AND PEACH SALAD

COTTAGE CHEESE AND PEACH SALAD

YIELD: 100 Portions EACH PORTION: ¼ Cup Cottage Cheese plus 1 Peach Half

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare lettuce as directed on Recipe Card M–G–1.
Peaches, canned, halves	13 lb 8 oz	1½ gal (2–No. 10 cn)	....	2. Drain peaches; set aside for use in Step 3.
Lettuce, fresh, trimmed	4 lb	....	....	3. Place 1 lettuce leaf on each serving dish; add peach half, hollow side up.
Cottage cheese ... Paprika, ground (optional)	12 lb	1½ gal .. 2 tbsp ...	....	4. Place ¼ cup (1–No. 16 scoop) cottage cheese in each peach hollow. 5. Garnish with paprika. Cover; refrigerate until ready to serve.

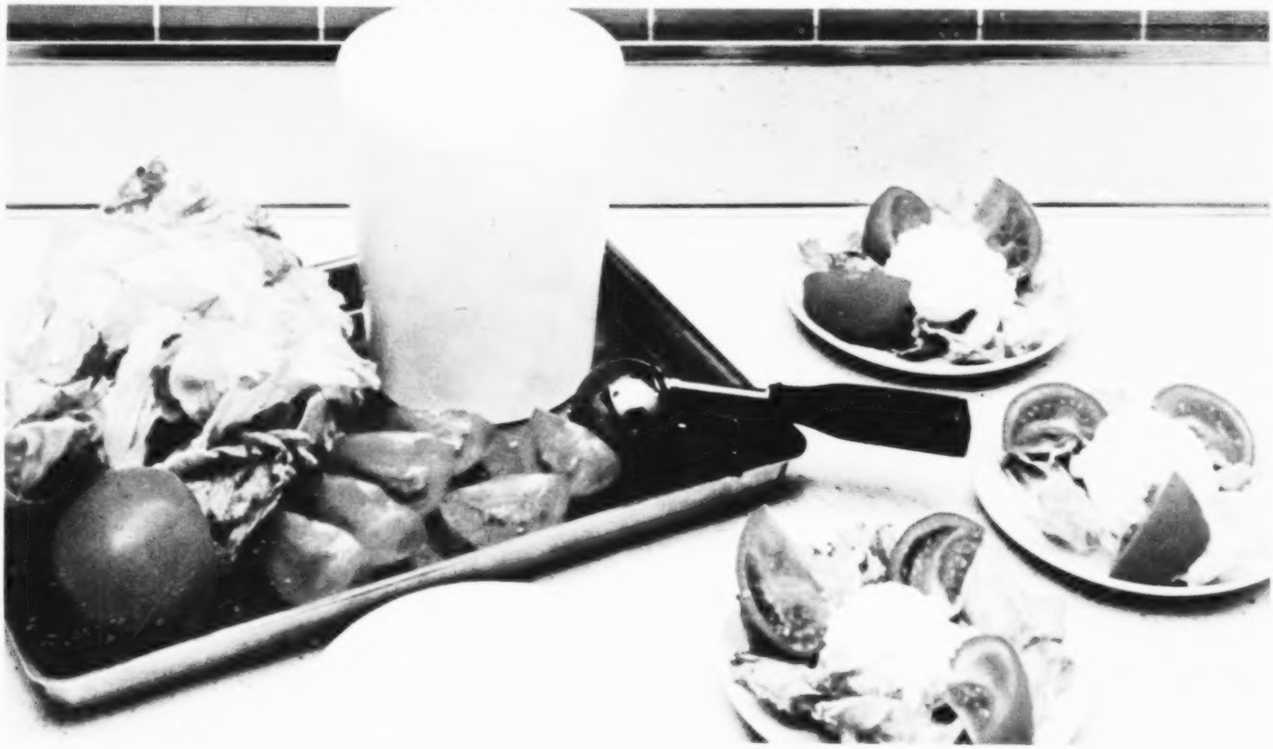
(OVER)

NOTE: 1. In Step 1, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. In Step 5, 2–No. 10 cn canned dehydrated cottage cheese may be used. Rehydrate according to instructions on container.

VARIATIONS

1. COTTAGE CHEESE AND APRICOT SALAD: Follow Step 1. In Step 2, use 13 lb 8 oz (2–No. 10 cn) canned apricots. In Step 3, place 2 apricot halves on each lettuce leaf. Follow Steps 4 and 5.
2. COTTAGE CHEESE AND PEAR SALAD: Follow Step 1. In Step 2, use 13 lb 4 oz (2–No. 10 cn) canned pear halves. Follow Steps 3 through 5.
3. COTTAGE CHEESE AND PINEAPPLE SALAD: Follow Step 1. In Step 2, use 13 lb 8 oz (2–No. 10 cn) canned sliced pineapple. Follow Steps 3 through 5.

COTTAGE CHEESE AND TOMATO SALAD



M. SALADS, SALAD DRESSINGS, AND RELISHES No. 14(2)

COTTAGE CHEESE AND TOMATO SALAD

YIELD: 100 Portions EACH PORTION: ¼ Cup Cottage Cheese plus 3 Tomato Wedges

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Tomatoes, fresh ...	18 lb A.P.	36 to 38 tomatoes	....	2. Cut each tomato into 8 wedges; set aside for use in Step 5.
Lettuce, fresh, trimmed	4 lb	....	....	3. Place 1 lettuce leaf on each serving dish.
Cottage cheese ...	12 lb	1½ gal...	....	4. Place ¼ cup (1–No. 16 scoop) cottage cheese in center of lettuce leaf. 5. Arrange 3 tomato wedges around cottage cheese.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Paprika, ground (optional)	....	2 tbsp ...	....	6. Garnish with paprika. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 1, tomato slices may be used. Use 11 lb A.P. fresh tomatoes (20 to 25 tomatoes); slice each tomato into 4 to 5 slices. EACH PORTION: 1 tomato slice plus ¼ cup (1–No. 16 scoop) cottage cheese.

3. In Step 4, 2–No. 10 cn canned dehydrated cottage cheese may be used. Rehydrate according to instructions on container.

M. SALADS, SALAD DRESSINGS, AND RELISHES No. 15

CUCUMBER AND ONION SALAD

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M-G-1.
Cucumbers, fresh, pared, sliced ⅛-inch	15 lb	2¾ gal		2. Combine cucumbers and onions.
Onions, dry, sliced ⅛-inch	3 lb	2¼ qt		
Salt	2¾ oz	¼ cup		3. Combine salt, pepper, sugar, vinegar, and water; blend well.
Pepper, black		1 tsp		
Sugar, granulated	1 lb	2¼ cups		4. Pour over cucumbers and onions.
Vinegar		1½ qt		5. Cover; refrigerate at least 1½ hours. Keep refrigerated until ready to serve.
Water		2 cups		

(OVER)

NOTE: 1. In Step 1: 17 lb 14 oz fresh cucumbers A.P. will yield 15 lb sliced, pared cucumbers.
3 lb 6 oz dry onions A.P. will yield 3 lb sliced onions.
2. In Step 2, 6 oz (4½ cups) dehydrated onions may be used. See Recipe Card A-11.

VARIATIONS

1. CUCUMBER, ONION, AND RADISH SALAD: Follow Step 1. In Step 2, add 2 lb 8 oz (1¾ qt) sliced radishes (2 lb 12 oz A.P.), ⅛-inch thick. Follow Steps 3 through 5. EACH PORTION: ⅔ Cup.
2. CUCUMBER, ONION, AND SWEET PEPPER SALAD: Follow Step 1. In Step 2, add 2 lb 8 oz (3¼ qt) fresh sweet peppers (3 lb 1 oz A.P.), cut in ¼-inch strips. Follow Steps 3 through 5. EACH PORTION: ⅔ Cup.

CUCUMBER AND SOUR CREAM SALAD

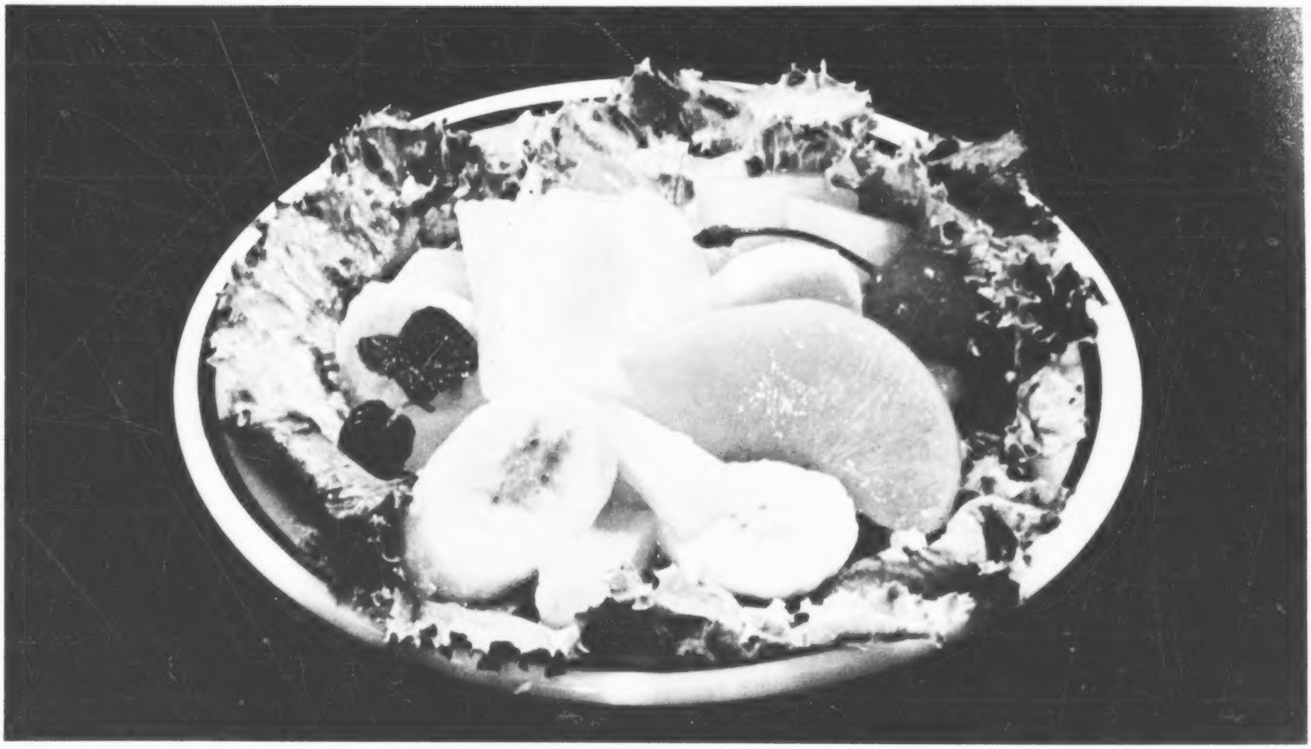
YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare cucumbers as directed on Recipe Card M–G–1.
Cucumbers, fresh, unpared	20 lb	20–30 cucumbers (approx.)	....	2. Slice cucumbers paper–thin. Use slicing machine, if possible.
Water, cold	....	2 gal	....	3. Soak cucumbers in salted water for 30 minutes. Drain well. Set aside for use in Step 5.
Salt	3 oz	4⅔ tbsp .	....	
Bacon, raw, chopped	2 lb	1½ qt ...	....	4. Cook bacon until crisp; drain off fat.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sour cream	....	1½ gal ..	....	5. Combine cucumbers, bacon, sour cream, vinegar, salt, and pepper.
Vinegar	....	1 qt	....	
Salt	1½ oz ...	2⅓ tbsp .	....	6. Cover; refrigerate for 2 hours or until flavors are well blended. Keep refrigerated until ready to serve.
Pepper, black	....	1 tbsp ...	....	

NOTE: 1. In Step 1, 21 lb fresh cucumbers A.P. will yield 20 lb sliced, unpared cucumbers.
2. In Step 3, chopped bacon may be omitted.
3. In Step 4, Sour Cream Sauce Mix may be substituted. Mix according to instructions on container.

FRUIT SALAD



FRUIT SALAD

EACH PORTION: ½ Cup

YIELD: 100 Portions

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad fruits and lettuce as directed on Recipe Card M-G-1.
Oranges, fresh, peeled	7 lb	22 oranges (approx.)	....	2. Quarter and cut oranges into ½-inch pieces. Remove all seeds.
Pineapple, canned, chunks or tidbits	6 lb 12 oz	3 qt (1-No. 10 cn)	....	3. Drain pineapple. Reserve juice for use in Step 6.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, fresh, peeled, sliced	4 lb	2¼ qt ...	....	4. Combine bananas, apples, and grapefruit.
Apples, fresh, eating, unpared, cored, diced	7 lb	2 gal	....	
Grapefruit, canned, drained	2 lb	1 qt (2–No. 303 cn)	....	
Dates, pieces	1 lb	3 cups ...	....	5. Combine fruits, dates, and marshmallows. Cover and refrigerate.
Marshmallows, miniature	1 lb	1¼ qt ...	....	
Creamy Fruit Dressing	....	2½ qt ...	....	6. Prepare Creamy Fruit Dressing (Recipe No. M–56) using reserved pineapple juice. Just before serving, fold dressing into fruit mixture.
Lettuce, fresh, trimmed	4 lb	....	....	7. Place 1 lettuce leaf on each serving dish; add salad mixture. Cover; refrigerate until ready to serve.

(CONTINUED

FRUIT SALAD

NOTE: 1. In Step 1: 9 lb 14 oz fresh oranges A.P. (22 oranges) will yield 7 lb peeled oranges.
6 lb 3 oz fresh bananas A.P. (18 bananas) will yield 4 lb peeled, sliced bananas.
8 lb 4 oz fresh eating apples A.P. (19 apples) will yield 7 lb unpeeled, diced apples.

2. Fruit may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A-20.

GARDEN COTTAGE CHEESE SALAD

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Cucumbers, fresh, unpared, diced	4 lb	1 gal		2. Combine vegetables; toss lightly.
Radishes, fresh, chopped	1 lb	3 cups		
Onions, green, finely chopped	8 oz	1½ cups		
Celery, fresh, diced	1 lb 8 oz	4½ cups		
Peppers, sweet, fresh, finely chopped	1 lb	3 cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cottage cheese ... Salt .... Salad Dressing	10 lb .... 1 oz ..... 8 oz	1¼ gal .. 1⅔ tbsp . 1 cup	....	3. Combine cottage cheese, salt, and Salad Dressing; add to vegetables; mix well.
Lettuce, fresh, trimmed	4 lb	....	....	4. Place 1 lettuce leaf on each serving dish; add salad mixture. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 4 lb 3 oz fresh cucumbers A.P. will yield 4 lb diced, unpared cucumbers.
1 lb 1 oz fresh radishes A.P. will yield 1 lb chopped radishes.
10 oz fresh green onions A.P. will yield 8 oz finely chopped green onions.
2 lb 1 oz fresh celery A.P. will yield 1 lb 8 oz diced celery.
1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb finely chopped peppers.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 2, 1 oz (⅓ cup) dehydrated onions and 2½ oz (2 cups) dehydrated green peppers may be used. See Recipe Card A-11.

3. In Step 3, 1⅔-No. 10 cn canned dehydrated cottage cheese may be used. Rehydrate according to instructions on container.

GARDEN VEGETABLE SALAD

YIELD: 100 Portions | EACH PORTION: ¾ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M-G-1.
Lettuce, fresh	7 lb			2. Tear or cut prepared lettuce into bite size pieces. Combine lettuce, carrots, celery, and peppers; toss lightly.
Carrots, fresh, sliced ¼-inch	2 lb	1½ qt		
Celery, fresh, diced ¼-inch	3 lb	2¼ qt		3. Cover; refrigerate until ready to serve.
Peppers, sweet, fresh, diced ¼-inch	2 lb	1½ qt		

NOTE: In Step 1: 7 lb 9 oz fresh lettuce A.P. will yield 7 lb trimmed lettuce.
2 lb 7 oz fresh carrots A.P. will yield 2 lb sliced carrots.
4 lb 2 oz fresh celery A.P. will yield 3 lb diced celery.
2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb diced sweet peppers.

GOLDEN GLOW SALAD

YIELD: 100 Portions (3 Pans) EACH PORTION: 1 Square

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M-G-1.
Water, boiling		3 qt		2. Add gelatin and salt to boiling water; stir until dissolved.
Dessert powder, gelatin, lemon	2 lb 8 oz	1½ qt (1⅔-No. 2½ cn)		
Salt		2¼ tsp		
Water, cold		2 qt		3. Add cold water and vinegar; mix well. 4. Pour 2 qt gelatin mixture into each pan; chill until slightly thickened.
Vinegar		1 cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, finely diced or grated	3 lb 8 oz .	3 qt	....	5. Combine carrots and pineapple. Add 2 qt mixture to gelatin in each pan; stir to distribute evenly.
Pineapple, canned, crushed	6 lb 13 oz	3 qt (1–No. 10 cn)	....	6. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb	....	....	7. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 4 lb 4 oz fresh carrots A.P. will yield 3 lb 8 oz finely diced carrots.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

GRAPEFRUIT AND ORANGE SALAD

YIELD: 100 Portions EACH PORTION: 2 Orange, 3 Grapefruit Sections

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad fruits and lettuce as directed on Recipe Card M–G–1.
Grapefruit, fresh, A.P. Oranges, fresh, A.P.	35 lb . . . . 12 lb 8 oz	35 grapefruit 36 oranges	. . . .	2. Peel and section grapefruit and oranges according to instructions in Note 2.
Lettuce, fresh, trimmed	4 lb	. . . .	. . . .	3. Place 1 lettuce leaf on each serving dish; add orange and grapefruit sections. Cover; refrigerate until ready to serve.

(OVER)

NOTE: 1. In Step 1, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 2, cut off a thin slice from the top and bottom of each grapefruit and orange; place on cutting board. Start at the top and cut toward the board to remove skin and white membranes. Cut along each side of each dividing membrane from outside to middle of core. Remove section by section.

3. In Step 2, 24–No. 303 cn canned grapefruit sections may be used; drain well.

4. Other sizes and types of pans may be used. See Recipe Card A–25.

JELLIED BANANA SALAD

YIELD: 100 Portions (3 Pans) EACH PORTION: 1 Square

PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare bananas and lettuce as directed on Recipe Card M–G–1.
Water, boiling	....	3 qt	....	2. Add gelatin to boiling water; stir until dissolved. 3. Add cold water; mix well. 4. Pour about 3 qt gelatin mixture into each pan; chill until slightly thickened.
Dessert powder, gelatin	3 lb	1¾ qt (2–No. 2½ can)	....	
Water, cold	....	1¼ gal ..	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, fresh, peeled, sliced	10 lb	5½ qt ...	....	5. Add about ⅓ of sliced bananas to gelatin in each pan; stir to distribute evenly. 6. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb	....	....	7. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 15 lb 6 oz fresh bananas A.P. (30 to 40 bananas) will yield 10 lb peeled, sliced bananas.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

JELLIED CRANBERRY AND ORANGE SALAD

YIELD: 100 Portions (3 Pans)				EACH PORTION: 1 Square
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad fruits and vegetables as directed on Recipe Card M-G-1.
Water, boiling	....	3 qt	....	2. Add gelatin to boiling water; stir until dissolved.
Dessert powder, gelatin, orange	3 lb	1¾ qt (2-No. 2½ cn)	....	3. Add cold water; mix well.
Water, cold	....	1¼ gal ..	....	4. Pour about 3 qt gelatin mixture into each pan; chill until slightly thickened.
Cranberries, fresh .	3 lb 12 oz	3¾ qt ...	....	5. Grind cranberries. Set aside for use in Step 8.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Oranges, fresh, A.P.	2 lb 8 oz .	6 oranges	....	6. Quarter oranges; remove seeds. Do not peel. 7. Grind oranges.
Celery, fresh, finely diced (optional)	2 lb	1½ qt ...	....	8. Combine cranberries, ground oranges, celery, and sugar; mix well. 9. Add about 2 qt cranberry mixture to gelatin in each pan; stir to distribute evenly.
Sugar, granulated .	1 lb 12 oz	1 qt	....	10. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb	....	....	11. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

(CONTINUED)

JELLIED CRANBERRY AND ORANGE SALAD

NOTE: 1. In Step 1: 3 lb 15 oz fresh cranberries A.P. will yield 3 lb 12 oz cranberries.
2 lb 12 oz fresh celery A.P. will yield 2 lb finely chopped celery.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 2, dessert powder, gelatin, raspberry, may be used.
3. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. JELLIED CRANBERRY AND ORANGE SALAD (CANNED CRANBERRY SAUCE): Follow Steps 1 through 4. Omit Step 5. Follow Steps 6 and 7. Use 7 lb (1-No. 10 cn) canned Cranberry Sauce (whole or jellied); beat with wire whip until smooth. In Step 8, omit sugar; add whipped cranberry sauce to other ingredients. Follow Steps 9 through 11.

JELLIED CRANBERRY AND PINEAPPLE SALAD

YIELD: 100 Portions (3 Pans)	EACH PORTION: 1 Square
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare lemons and lettuce as directed on Recipe Card M–G–1.
Pineapple, canned, crushed	6 lb 13 oz	3 qt (1–No. 10 cn)	....	2. Drain pineapple; reserve juice for use in Step 5 and pineapple for use in Step 7.
Cranberry sauce, canned, jellied	7 lb 5 oz .	3 qt (1–No. 10 cn)	....	3. Using wire whip, beat cranberry sauce at medium speed until smooth. Set aside for use in Step 4.
Water, boiling .... Dessert powder, gelatin, cherry	.... 3 lb	3 qt ..... 1¾ qt (2–No. 2½ cn)	....	4. Add gelatin to boiling water; stir until dissolved. Add cranberry sauce; mix well.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold and reserved juice Juice, lemon . . . . . . Lemon, rind, grated	. . . .	1 gal . . . . 1 cup . . . . 2 tbsp . . .	. . . .	5. Add cold water and reserved juice, lemon juice, and rind; mix well. 6. Pour about 1 gal gelatin mixture into each pan; chill until slightly thickened.
Nuts, unsalted, coarsely chopped	8 oz	2 cups . . .	. . . .	7. Add about 1 qt pineapple and ⅔ cup nuts to gelatin mixture in each pan; stir to distribute evenly. 8. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb	. . . .	. . . .	9. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 1 lb 8 oz lemons A.P. (6 lemons) will yield 1 cup juice and 4 lb 5 oz fresh lettuce will yield 4 lb trimmed lettuce.
2. In Step 2, 7–No. 300 cn canned cranberry sauce may be used.
3. In Step 4, dessert powder, gelatin, raspberry may be used.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

JELLIED FRUIT SALAD

YIELD: 100 Portions (3 Pans) EACH PORTION: 1 Square

PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad fruit and lettuce as directed on Recipe Card M–G–1.
Apricots, canned	6 lb 12 oz	3 qt (1–No. 10 cn)		2. Drain apricots; reserve juice for use in Step 4. Cut apricots in half; set aside for use in Step 6.
Water, boiling		3 qt		3. Add gelatin to boiling water; stir until dissolved.
Dessert powder, gelatin, orange	3 lb	1¾ qt (2–No. 2½ cn)		4. Add cold water and reserved juice; mix well.
Water, cold, and reserved juice		1¼ gal		5. Pour about 3 qt gelatin mixture into each pan; chill until slightly thickened.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, fresh, eating, unpared, diced Bananas, fresh, thinly sliced	1 lb 8 oz . 2 lb	1½ qt ... 6⅔ cups	....	6. Add equal amounts of apricots, apples, and bananas to gelatin mixture in each pan; stir to distribute evenly.
Marshmallows, miniature	1 lb	2¼ qt ...	....	7. Sprinkle 3 cups marshmallows over mixture in each pan. 8. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb	....	....	9. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 1 lb 12 oz fresh eating apples A.P. (6 apples) will yield 1 lb 8 oz unpared diced apples.
3 lb 1 oz fresh bananas A.P. (6 to 9 bananas) will yield 2 lb sliced bananas.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. Other sizes and types of pans may be used. See Recipe Card A-25.

(CONTINUED)

VARIATIONS

1. **JELLIED ORANGE SALAD**: Follow Step 1. In Step 2, omit apricots. Follow Step 3. In Step 4, reduce cold water to 3 qt and add 1–32 oz cn orange juice, frozen, concentrate, and 6 lb 13 oz (1–No. 10 cn) canned crushed pineapple, undrained. Follow Step 5. In Step 6, omit apples and bananas; add 6 lb (1 gal) peeled orange slices cut into halves (8 lb 7 oz A.P.). Omit Step 7. Follow Steps 8 and 9.
2. **JELLIED PEAR SALAD**: Follow Step 1. In Step 2, omit apricots. Use 13 lb 4 oz (2–No. 10 cn) canned pear halves, quarters or slices. (Slice pear halves into 2 or 3 pieces.) In Step 3, use dessert powder, gelatin, lime, lemon, or raspberry. Follow Steps 4 and 5. Omit Steps 6 and 7. Follow Steps 8 and 9.
3. **JELLIED PINEAPPLE, PEAR, AND BANANA SALAD**: Follow Step 1. In Step 2, omit apricots. Use 6 lb 12 oz (1–No. 10 cn) drained canned pineapple chunks or tidbits and 6 lb 10 oz (1–No. 10 cn) drained, canned pear halves, quarters or slices. (Slice pear halves into 6 pieces.) In Step 3, use dessert powder, gelatin, strawberry, raspberry, or cherry. Follow Steps 4 and 5. Omit apples in Step 6. Follow Steps 7 through 9.
4. **JELLIED STRAWBERRY SALAD**: Follow Step 1. In Step 2, omit apricots. In Step 3, use dessert powder, gelatin, strawberry. In Step 4, reduce cold water to 3 qt and add 6 lb (3 qt) partially thawed strawberries, 3 lb 6 oz (½–No. 10 cn) canned crushed pineapple, undrained, and 2 lb (1 qt) thinly sliced bananas (3 lb 1 oz A.P.); stir to distribute evenly. Follow Step 5. Omit Steps 6 and 7. Follow Steps 8 and 9.

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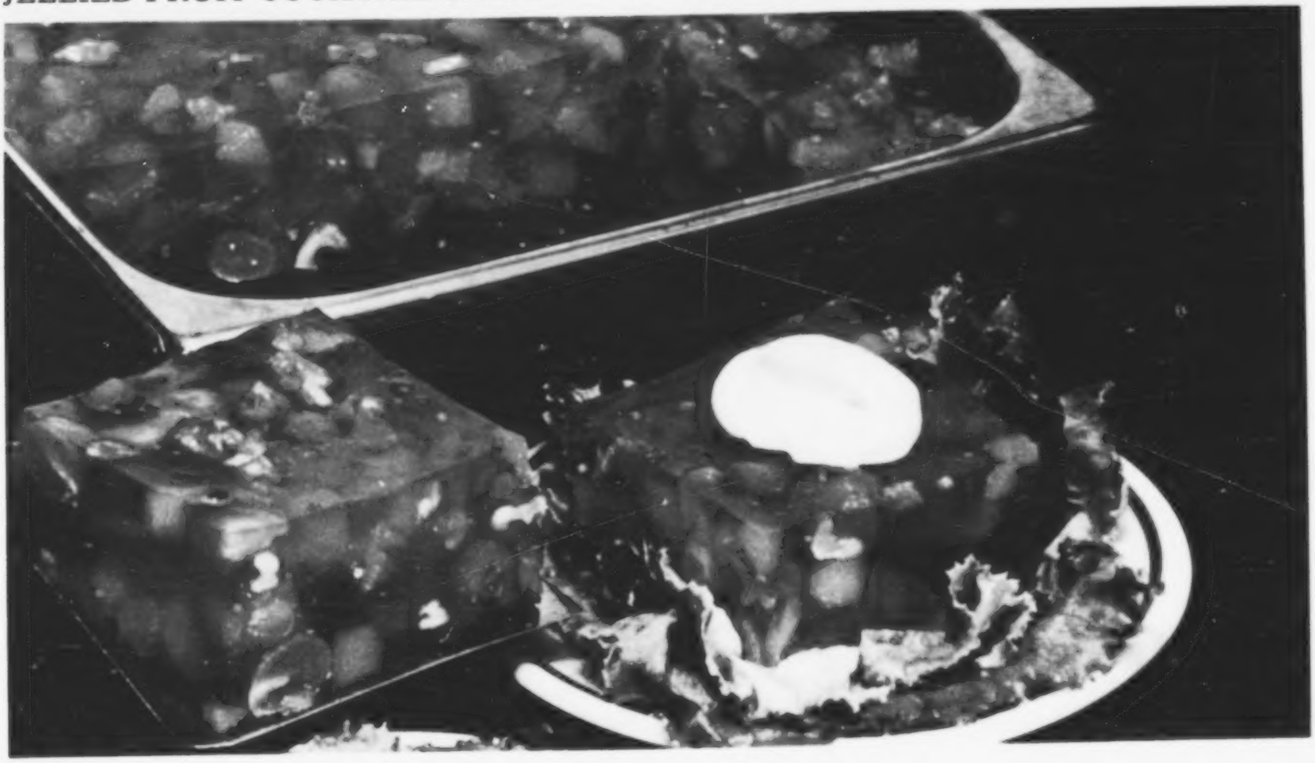
JELLIED FRUIT COCKTAIL SALAD



JELLIED FRUIT COCKTAIL SALAD

YIELD: 100 Portions (3 Pans)	EACH PORTION: 1 Square
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare lettuce as directed on Recipe Card M–G–1.
Fruit cocktail, canned	13 lb 8 oz	1½ gal (2–No. 10 cn)	....	2. Drain fruit cocktail; reserve juice for use in Step 4 and fruit for use in Step 6.
Water, boiling	....	3 qt	....	3. Add gelatin to boiling water; stir until dissolved.
Dessert powder, gelatin	3 lb	1¾ qt (2–No. 2½ cn)	....	4. Add cold water, reserved juice and lemon juice; mix well.
Water, cold, and reserved juice	....	1¼ gal	....	5. Pour about 3 qt gelatin mixture into each pan; chill until slightly thickened.
Juice, lemon	....	3 cups	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Nuts, unsalted, coarsely broken or chopped (optional)	1 lb	1 qt	....	6. Add about 2 qt fruit cocktail and 1⅓ cups nuts to gelatin mixture in each pan; stir to distribute evenly. 7. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb	....	....	8. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 4 lb 8 oz lemons A.P. (18 lemons) will yield 3 cups juice.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. SHIMMERY FRUIT AND VEGETABLE SALAD: Follow Steps 1 and 2. In Step 3, use lemon gelatin. In Step 4, use 1½ cups vinegar for lemon juice. Follow Steps 5 and 6. In Step 6, omit nuts; substitute 4 lb (2 gal) shredded lettuce (4 lb 5 oz A.P.), 12 oz (2 cups) finely chopped onions (13 oz A.P.) and 2 tsp celery seed. Combine ⅔ gal vegetable mixture with 2 qt fruit cocktail; add to each pan. Stir to distribute evenly. Follow Steps 7 and 8.

GERMAN COLE SLAW

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Cabbage, fresh, finely shredded	12 lb	5½ gal ..	....	2. Blanch cabbage in boiling water for 1 to 2 minutes. Drain well. Cool.
Water, boiling	....	To Cover	....	
Onions, dry, chopped	12 oz	2¼ cups .	....	3. Add onions and peppers to cooled cabbage; toss lightly.
Peppers, fresh, sweet, chopped	12 oz	2¼ cups .	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Vinegar	....	2¼ cups .	....	4. Combine vinegar, salad oil, sugar, salt, and pepper; pour over cabbage; mix well.
Salad oil	....	2 cups ...	....	
Sugar, granulated .	4 oz	½ cup ...	....	
Salt	....	2 tbsp ...	....	
Pepper, black	....	½ tsp	....	
Pimientos, canned, chopped	4 oz	½ cup (⅔–7 oz cn)	....	5. Garnish with pimientos. Cover; refrigerate until ready to serve.

NOTE: In Step 1: 15 lb fresh cabbage A.P. will yield 12 lb finely shredded cabbage.
14 oz dry onions A.P. will yield 12 oz chopped onions.
15 oz sweet peppers A.P. will yield 12 oz chopped peppers.

JELLIED SPICED CHERRY SALAD

YIELD: 100 Portions (3 Pans) EACH PORTION: 1 Square

PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare lettuce as directed on Recipe Card M–G–1.
Cherries, canned, red tart, (sour) pitted	12 lb 14 oz	1½ gal (2–No. 10 cn)	....	2. Combine cherries and juice with water, brown sugar, cinnamon, nutmeg, and cloves. 3. Heat to boiling; reduce heat; simmer 5 minutes. Remove from heat.
Water	....	1 qt	....	
Sugar, brown	1 lb 8 oz .	1 qt	....	
Cinnamon, ground	....	1 tbsp ...	....	
Nutmeg, ground ...	....	1 tsp	....	
Cloves, ground ...	....	½ tsp	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Dessert powder, gelatin, cherry	3 lb	1¾ qt (2–No. 2½ cn)	....	4. Dissolve gelatin in hot cherry mixture.
Water, cold	....	1 gal	....	5. Add cold water; mix well. 6. Pour about 1 gal mixture into each pan. 7. Chill until slightly thickened. Stir. 8. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb	....	....	9. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. In Step 2, 11 lb frozen, red tart, pitted cherries and 1 qt water may be used for canned cherries.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

(CONTINUED)

JELLIED SPICED CHERRY SALAD

VARIATIONS

1. JELLIED SPICED BLACK CHERRY SALAD: Follow Step 1. Omit Steps 2 and 3. In Step 4, dissolve gelatin in 1 gal boiling water. Add 13 lb 8 oz (2–No. 10 cn) canned, dark sweet pitted cherries and juice. In Step 5, use 1 qt cold water. Follow Steps 6 through 9.
2. JELLIED SPICED PEACH SALAD: Follow Step 1. In Step 2, omit cherries and sugar. Use 13 lb 8 oz (2–No. 10 cn) canned peaches, quarters or slices; undrained; add to remaining ingredients. Follow Steps 3 through 9.

JELLIED SPRING SALAD

YIELD: 100 Portions (3 Pans)	EACH PORTION: 1 Square
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M-G-1.
Dessert powder, gelatin, lemon	3 lb	7½ cups (2- No. 2½ cn)		2. Dissolve gelatin in boiling water. 3. Add cold water; mix well. 4. Pour about 3 qt gelatin mixture into each pan. 5. Chill until slightly thickened.
Water, boiling		3 qt		
Water, cold		1 gal		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, finely chopped	2 lb	1½ qt		6. Combine celery, cucumbers, onions and pimientos. Set aside for use in Step 7.
Cucumbers, fresh, unpared, diced	2 lb	2 qt		
Onions, green, fresh, finely chopped	1 lb	3 cups		
Pimientos, finely chopped	2 oz	¼ cup		
Salt	2 oz	3 tbsp		7. Combine salt and vinegar; add to vegetables. 8. Mix well; allow to marinate for 15 minutes. 9. Add about 5⅓ cups (2 lb) vegetables to gelatin in each pan; stir to distribute evenly. 10. Chill until firm. 11. Cut 5 by 7.
Vinegar		1 cup		

(CONTINUED)

JELLIED SPRING SALAD

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lettuce, fresh, trimmed	4 lb	....	....	12. Place lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 2 lb 12 oz fresh celery A.P. will yield 2 lb finely chopped celery.
2 lb 2 oz fresh cucumbers A.P. will yield 2 lb diced, unpared cucumbers.
1 lb 4 oz fresh green onions A.P. will yield 1 lb chopped green onions.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 6, 2 oz (3/4 cup) dehydrated onions may be used. See Recipe Card A-11.

3. Other sizes and types of pans may be used. See Recipe Card A-25.

JELLIED PINEAPPLE AND COTTAGE CHEESE SALAD

YIELD: 100 Portions (3 Pans) EACH PORTION: 1 Square

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare lettuce as directed on Recipe Card M-G-1.
Water, boiling		3 qt		2. Dissolve gelatin and salt in boiling water.
Dessert powder, gelatin, fruit flavor	3 lb	1¾ qt (2-No. 2½ cn)		
Salt		1 tbsp		
Milk, nonfat, dry	13 oz	2⅞ cups		3. Reconstitute milk. Combine milk and Salad Dressing.
Water, warm		1¼ qt		
Salad Dressing	2 lb	1 qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, canned, crushed	6 lb 13 oz	3 qt (1–No. 10 cn)		4. Add Salad Dressing mixture anc undrained pineapple to gelatin; mi well.
Cottage cheese	6 lb	3 qt		5. Fold in cottage cheese. Do no overmix. 6. Pour about 1 gallon gelatin mixtur into each pan. 7. Chill until firm. Cut 5 by 7.
Lettuce, fresh, trimmed	4 lb			8. Place 1 lettuce leaf on each servinc dish; add gelatin square. Cover refrigerate until ready to serve.

NOTE: 1. In Step 1, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. In Step 4, 1 lb 1 oz (1–No. 10 cn) canned dehydrated cottage cheese may be used Rehydrate according to instructions on container.

KIDNEY BEAN SALAD

YIELD: 100 Portions — EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M-G-1.
Salad Dressing Salt Pepper, black Vinegar	3 lb 2 oz 	1½ qt 3 tbsp 1 tbsp 1 cup		2. Combine Salad Dressing, salt, pepper, and vinegar; whip or mix well. Set aside for use in Step 4.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, kidney, canned	20 lb 10 oz	2¼ gal (3–No. 10 cn)	....	3. Drain beans; rinse; drain thoroughly.
Celery, fresh, thinly sliced	3 lb	2¼ qt ...	....	4. Combine dressing, beans, celery, eggs, onions, peppers, and relish; mix carefully. 5. Cover; refrigerate until ready to serve.
Eggs, hard cooked, chopped	....	20 eggs .	....	
Onions, dry, thinly sliced	12 oz	2 cups ...	....	
Peppers, sweet, fresh, thinly sliced	1 lb	3 cups ...	....	
Relish, pickle, sweet	2 lb	1 qt	....	

NOTE: 1. In Step 1: 4 lb 2 oz fresh celery A.P. will yield 3 lb thinly sliced celery.
13 oz dry onions A.P. will yield 12 oz thinly sliced onions.
1 lb 4 oz sweet peppers A.P. will yield 1 lb thinly sliced peppers.
2. In Step 3, 23–No. 303 cn canned kidney beans may be used.
3. In Step 4, 1½ oz (⅓ cup plus 3 tbsp) dehydrated onions may be used. See Recipe Card A–11.

LETTUCE SALAD

YIELD: 100 Portions				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lettuce, fresh, trimmed	10 lb	....	....	1. Trim, wash, and prepare lettuce as directed on Recipe Card M-G-1. 2. Shred, tear, or coarsely cut lettuce. 3. Cover; refrigerate until ready to serve.

NOTE: In Step 1, 10 lb 13 oz fresh lettuce A.P. will yield 10 lb trimmed lettuce.

VARIATION

1. LETTUCE WEDGE SALAD: Follow Step l. Use 13 lb 8 oz fresh trimmed lettuce (14 lb 9 oz fresh lettuce, A.P.). In Step 2, cut each head into 8 wedges. Follow Step 3. EACH PORTION: 1 Wedge.

LETTUCE AND TOMATO SALAD

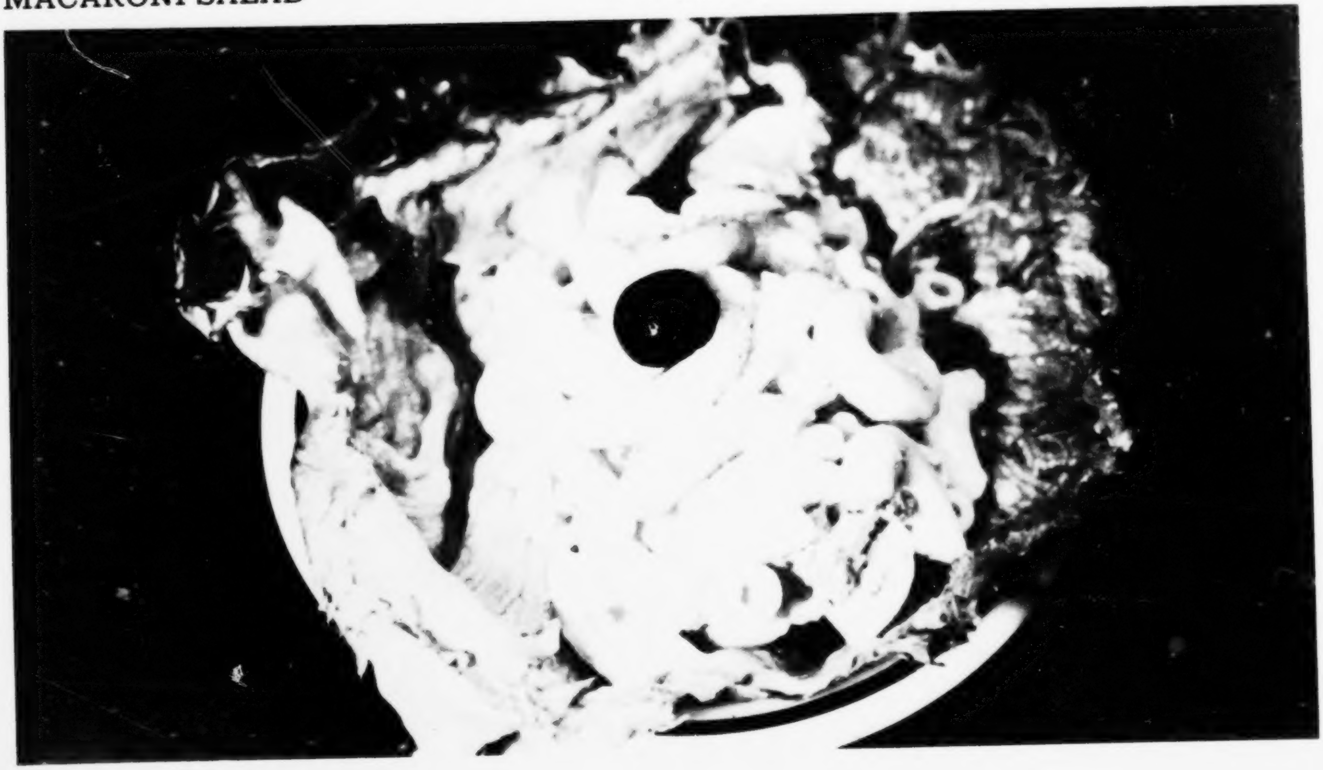
YIELD: 100 Portions

EACH PORTION: 3 Slices Tomato; Lettuce Leaf

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare lettuce and tomatoes as directed on Recipe Card M–G–1.
Lettuce, fresh, trimmed	4 lb	....	....	2. Separate leaves. Place 1 lettuce leaf on each serving dish.
Tomatoes, fresh ...	30 lb	75 to 80 tomatoes	....	3. Slice each tomato into 4 slices. 4. Arrange 3 slices tomatoes on each lettuce leaf. Cover; refrigerate until ready to serve.

NOTE: In Step 1: 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
30 lb 10 oz fresh tomatoes A.P. will yield 30 lb sliced tomatoes.

MACARONI SALAD



MIXED FRUIT SALAD

YIELD: 100 Portions

EACH PORTION: ⅓ to ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare fruits and lettuce as directed on Recipe Card M–G–1.
FRUITS: (ANY THREE)				
Bananas, fresh, peeled, sliced	6 lb 12 oz	5½ qt . . .	. . . .	2. Combine any three fruits; cover; refrigerate.
Apples, fresh, peeled, cored, diced in ½–inch cubes	9 lb	2½ gal . .	. . . .	
Apricots, canned, drained	10 lb 2 oz	4½ qt (1½–No. 10 cn)	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cantaloupe, fresh, peeled, diced in 1-inch cubes	8 lb 12 oz	1¼ gal ..	....	
Grapes, fresh, cut in half, seeded	7 lb 8 oz .	1¼ gal ..	....	
Honeydew, Honeyball, or Persian melon, fresh, peeled, diced in 1-inch cubes	12 lb	3 gal	....	
Grapefruit, canned, drained	12 lb	1½ gal (12-No. 303 cn)	....	
Oranges, fresh, peeled, sectioned (see Note 4)	7 lb 4 oz .	3½ qt (approx. 25 oranges)	....	

(CONTINUED

MIXED FRUIT SALAD

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peaches, canned, quarters or slices, drained	10 lb 2 oz	4½ qt (1½–No. 10 cn)	....	
Pears, canned, quarters or slices, drained	9 lb 15 oz	4½ qt (1½–No. 10 cn)	....	
Pineapple, canned, chunks or tidbits, drained	10 lb 2 oz	4½ qt (1½–No. 10 cn)	....	
Lettuce, fresh, trimmed	4 lb	....	....	3. Place 1 lettuce leaf on serving dish; arrange fruit on lettuce. Cover; refrigerate until ready to serve.

(OVER)

NOTE: 1. In Step 1: 10 lb 6 oz bananas A.P. (30 bananas) will yield 6 lb 12 oz peeled bananas.
11 lb 8 oz fresh apples A.P. (30 apples) will yield 9 lb pared, cored apples.
17 lb 2 oz fresh cantaloupe A.P. will yield 8 lb 12 oz pared cantaloupe.
8 lb 7 oz fresh grapes A.P. will yield 7 lb 8 oz seeded grapes.
26 lb 1 oz fresh honeydew or honeyball melon A.P. will yield 12 lb pared melon.
28 lb 8 oz fresh Persian melon A.P. will yield 12 lb pared melon.
10 lb 4 oz fresh oranges A.P. will yield 7 lb 4 oz peeled oranges.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 2, bananas may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A-20.
3. In Step 2, 4½ qt (1½-No. 10 cn) canned pear halves, cut in half, may be substituted for pear quarters or slices.
4. In Step 2, cut off a thin slice from the top and bottom of each orange; place on cutting board. Start at the top and cut toward the board to remove skin and white membranes. Cut along each side of each dividing membrane from outside to middle of core. Remove section by section.

PERFECTION SALAD

YIELD: 100 Portions (3 Pans) EACH PORTION: 1 Square

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M-G-1.
Dessert powder, gelatin, lemon	3 lb	1¾ qt (2-No. 2½ cn)		2. Dissolve gelatin and salt in boiling water. 3. Add cold water and vinegar; mix well.
Water, boiling		3 qt		
Salt		2¼ tsp		4. Pour about 3 qt into each pan.
Water, cold		1 gal		5. Chill until slightly thickened.
Vinegar		1 cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, finely shredded	1 lb 8 oz	2¼ qt		6. Combine cabbage, carrots, celery, peppers, and pimientos.
Carrots, fresh, finely chopped	6 oz	1⅓ cups		7. Add about 1½ qt vegetables to gelatin in each pan.
Celery, fresh, finely diced	2 lb	1½ qt		8. Chill until firm. Cut 5 by 7.
Peppers, sweet, fresh, finely chopped	8 oz	1½ cups		
Pimientos, canned, drained, chopped	7 oz	1 cup (¼–No. 2½ cn)		
Lettuce, fresh, trimmed	4 lb			9. Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 1 lb 14 oz fresh cabbage A.P. will yield 1 lb 8 oz finely shredded cabbage.
9 oz fresh carrots A.P. will yield 6 oz finely chopped carrots.
2 lb 12 oz fresh celery A.P. will yield 2 lb finely diced celery.
10 oz fresh sweet peppers A.P. will yield 8 oz finely chopped sweet peppers.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. In Step 6, 1–7 oz cn canned pimientos may be used.

PICKLED BEET AND ONION SALAD

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beets, canned, whole or slices	26 lb	3 gal (4–No. 10 cn)		1. Drain beets; reserve juice for use in Step 2 and beets for use in Step 4. If whole beets are used, slice.
Reserved juice		3 qt		2. Combine reserved juice, vinegar, cinnamon, cloves, salt, pepper, and sugars. 3. Bring to a boil; reduce heat; simmer 10 minutes. Cool.
Vinegar		2 qt		
Cinnamon, ground		1 tbsp		
Cloves, ground		2 tbsp		
Salt	2 oz	3 tbsp		
Pepper, black		2 tsp		
Sugar, granulated	1 lb	2¼ cups		
Sugar, brown	2 lb	5½ cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, thinly sliced	2 lb 8 oz .	2 qt	....	4. Combine beets and onions. 5. Pour sauce over beets and onions. Cover; refrigerate at least 3 to 4 hours before serving. Keep refrigerated until ready to serve.

NOTE: 1. In Step 4, 2 lb 12 oz dry onions A.P. will yield 2 lb 8 oz thinly sliced onions.
2. In Step 4, 5 oz (1⅔ cups) dehydrated onions may be used. See Recipe Card A-11.

PINEAPPLE CHEESE SALAD

YIELD: 100 Portions				EACH PORTION: ¼ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare lettuce as directed on Recipe Card M–G–1.
Pineapple, canned, chunks or tidbits	13 lb 8 oz	1½ gal (2–No. 10 cn)	....	2. Drain pineapple well.
Lettuce, fresh, trimmed Cheese, shredded . Cherries, maraschino, drained, cut in half (optional)	4 lb ..... 2 lb 8 oz . 14 oz	.... 2½ qt ... 2 cups ...	....	3. Place 1 lettuce leaf on each serving dish; add ¼ cup (1–No. 16 scoop) pineapple. Top with 1 tbsp shredded cheese. Garnish with ½ maraschino cherry. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
2. In Step 2, 13 lb 8 oz (2–No. 10 cn) canned sliced pineapple may be used. EACH PORTION: 1 Slice Pineapple.
3. In Step 4, serve with Salad Dressing or Creamy Fruit Dressing (Recipe No. M–56).

POTATO SALAD

YIELD: 100 Portions

EACH PORTION: ⅔ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Potatoes, white, fresh, diced ½–inch	18 lb			2. Cover potatoes with water; bring to a boil; add salt; cover. Cook until tender. 3. Drain well. Cool slightly.
Water		to cover		
Salt	2¾ oz	¼ cup		
Onions, dry, chopped	1 lb	3 cups		4. Combine onions, oil, salt, pepper, and vinegar. Add to potatoes. Cover; refrigerate 1 hour.
Salad oil		1¼ cups		
Salt	3 oz	4⅔ tbsp		
Pepper, black		2 tsp		
Vinegar		⅔ cup		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, chopped	3 lb	2¼ qt		5. Combine celery, eggs, relish, pimientos, and Salad Dressing; add to potato mixture. 6. Mix lightly but thoroughly to coat potatoes with Salad Dressing mixture.
Eggs, hard cooked, chopped		18 eggs		
Relish, pickle, sweet	1 lb	2 cups		
Pimientos, canned, drained, chopped (optional)	10 oz	1¼ cups (⅓–No. 2½ cn)		
Salad Dressing	4 lb	2 qt		
Parsley, fresh, chopped	1 oz	½ cup		7. Garnish with parsley and paprika. 8. Cover; refrigerate until ready to serve.
Paprika, ground		2 tbsp		

(CONTINUED)

POTATO SALAD

NOTE: 1. In Step 1: 22 lb 2 oz fresh white potatoes A.P. will yield 18 lb peeled potatoes.
1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
4 lb 2 oz fresh celery A.P. will yield 3 lb chopped celery.
2. In Step 3, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 5, 1½ oz–7 oz cn canned pimientos may be used.

VARIATION

1. DEVILED POTATO SALAD: Follow Steps 1 through 3. In Step 4, omit vinegar. In Step 5, add 6 oz (¾ cup) prepared mustard, 1 oz (2 tbsp) granulated sugar, 12 oz (3 cups) crumbled, crisp bacon (3 lb raw chopped bacon will yield 12 oz crumbled, crisp bacon), and 4 oz (½ cup) bacon fat to Salad Dressing. Follow Steps 6 through 8.

POTATO SALAD

(Dehydrated Sliced Potatoes)

YIELD: 100 Portions

EACH PORTION: ⅔ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare celery as directed on Recipe Card M–G–1.
Potatoes, white, dehydrated, sliced	4 lb 6 oz .	2½ gal . .	. . . .	2. Add potatoes to salted water; cover. Bring quickly to a boil. Reduce heat; simmer 20 to 25 minutes or until tender. Drain. Set aside for use in Step 4.
Water	. . . .	3½ gal . .	. . . .	
Salt	2¾ oz . . .	¼ cup . . .	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dehydrated Peppers, green, dehydrated Water, warm	6 oz 2 oz	2 cups 1½ cups to cover		3. Rehydrate onions and peppers. See Recipe Card A-11. Drain before using.
Relish, pickle, sweet Celery, fresh, chopped Pimientos, canned, drained, chopped (optional) Eggs, hard cooked, chopped Salt Pepper, black	1 lb 3 lb 10 oz 2¾ oz	2 cups 2¼ qt 1¼ cups (⅓-No. 2½ cn) 18 eggs ¼ cup 1 tbsp		4. Carefully combine potatoes, onions, peppers, relish, celery, pimientos, eggs, salt, and pepper.
Salad Dressing Vinegar	4 lb	2 qt ⅔ cup		5. Combine Salad Dressing and vinegar; fold into potato mixture. Cover; refrigerate until ready to serve.

(CONTINUED)

POTATO SALAD

(Dehydrated Sliced Potatoes)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Paprika, ground . . .	. . . .	2 tbsp . . .	. . . .	6. Garnish with paprika.

NOTE: 1. In Step 1, 4 lb 2 oz fresh celery A.P. will yield 3 lb chopped celery.

2. In Step 3, 3 lb (2¼ qt) dry, chopped onions (3 lb 5 oz A.P.) and 12 oz (2¼ cups) fresh, chopped sweet peppers (15 oz A.P.) may be used.
3. In Step 4, 1½–7 oz cn canned pimientos may be used.

VARIATION

1. DEVILED POTATO SALAD (DEHYDRATED, SLICED POTATOES): Follow Steps 1 through 4. In Step 5, omit vinegar; add 6 oz (¾ cup) prepared mustard, 1 oz (2 tbsp) granulated sugar, 12 oz (3 cups) crumbled, crisp bacon (3 lb raw, chopped bacon will yield 12 oz crumbled, crisp bacon), and 4 oz (½ cup) bacon fat to the Salad Dressing.

HOT POTATO SALAD

YIELD: 100 Portions	EACH PORTION: ⅔ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M-G-1.
Potatoes, white, fresh, cooked	23 lb	....	....	2. Cut cooked potatoes into ½-inch pieces or into slices ⅛-inch thick. Set aside for use in Step 3.
Bacon, raw, chopped	3 lb	2¼ qt ...	....	3. Cook bacon until crisp. Drain; combine bacon with potatoes. Set bacon fat aside for use in Step 5.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, finely chopped	1 lb 5 oz	1 qt		4. Carefully mix potato and bacon mixture with onions, celery, salt, and pepper.
Celery, fresh, chopped	2 lb	1½ qt		
Salt	4 oz	6 tbsp		
Pepper		½ tsp		
Bacon fat		2 cups		5. Combine bacon fat, water, vinegar, sugar, and mustard flour; heat to boiling point. 6. Pour hot mixture over potato mixture; combine carefully. 7. Pour about 2⅛ gal mixture into each pan. 8. Place in oven for 15 minutes or until thoroughly heated. Serve hot.
Water		3 cups		
Vinegar		1½ qt		
Sugar	12 oz	1¾ cups		
Mustard flour		1 tbsp		

NOTE: 1. In Step 1: 28 lb 5 oz fresh, white potatoes A.P. will yield 23 lb peeled cooked potatoes.
1 lb 7 oz dry onions A.P. will yield 1 lb 5 oz finely chopped onions.
2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

M. SALADS, SALAD DRESSINGS, AND RELISHES No. 43

HOT POTATO SALAD

(Dehydrated Sliced Potatoes)

YIELD: 100 Portions EACH PORTION: ⅔ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, dehydrated, sliced	6 lb 4 oz	3¾ gal		1. Add potatoes to salted water. Cover. Bring quickly to a boil. Reduce heat; simmer 15 to 25 minutes or until potatoes are tender. Drain. Set aside for use in Step 3.
Water		5 gal		
Salt	5 oz	½ cup		
Onions, dehydrated	1½ oz	⅓ cup plus 1 tbsp		2. Reconstitute onions; drain well.
Water, warm		1¾ cups		
Pickles, cucumber, sweet, chopped	2 lb	1¼ qt		3. Combine onions, pickles, and pepper; mix well; add to potatoes. Set aside for use in Step 7.
Pepper, black		2 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw, chopped	6 lb	4½ qt ...	....	4. Cook bacon until crisp. Remove bacon from fat; set aside for use in Step 8.
Flour, wheat, general purpose, sifted	6 oz	1½ cups .	....	5. Add flour to bacon fat; cook until flour is lightly browned.
Bacon fat	1 lb 6 oz .	3 cups ...	....	
Vinegar	....	1 qt	....	6. Combine vinegar, water, and sugar. Add gradually to flour. Cook until smooth and thickened, stirring constantly. 7. Pour hot dressing over potato mixture; combine carefully. 8. Add bacon; reserve enough to sprinkle on top as a garnish. Serve hot.
Water	....	1½ qt ...	....	
Sugar, granulated .	1 lb 4 oz .	2¾ cups .	....	

M. SALADS, SALAD DRESSINGS, AND RELISHES No. 44(1)

SPRING SALAD

YIELD: 100 Portions

EACH PORTION: ¾ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Lettuce, fresh, trimmed	5 lb	....	....	2. Tear prepared lettuce into large pieces.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Radishes, fresh, sliced ⅛-inch Cucumbers, fresh, pared, sliced ⅛-inch Pepper, sweet, fresh, diced ¼-inch Onions, green, with tops, sliced, ¼-inch	1 lb ..... 3 lb ..... 1 lb 8 oz . 2 lb	3 cups ... 2¼ qt ... 4½ cups . 2½ qt ...	....	3. Combine lettuce with radishes, cucumbers, peppers, and onions; toss lightly. 4. Cover; refrigerate for use in Step 5.
Tomatoes, fresh, wedges	5 lb	1 gal	....	5. Add tomatoes to other salad vegetables just before serving. Toss lightly. 6. Cover; refrigerate until ready to serve.

(CONTINUED)

SPRING SALAD

NOTE: 1. In Step 1: 5 lb 7 oz fresh lettuce A.P. will yield 5 lb trimmed lettuce.
1 lb 1 oz fresh radishes A.P. will yield 1 lb sliced radishes.
3 lb 9 oz fresh cucumbers A.P. will yield 3 lb sliced, pared cucumbers.
1 lb 13 oz fresh, sweet peppers will yield 1 lb 8 oz diced peppers.
2 lb 7 oz fresh green onions A.P. will yield 2 lb sliced green onions with tops.
5 lb 2 oz fresh tomatoes A.P. will yield 5 lb tomato wedges.

2. In Step 3, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A-11.

TOSSED LETTUCE, CUCUMBER, AND TOMATO SALAD

YIELD: 100 Portions

EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Lettuce, fresh, trimmed	8 lb	....	....	2. Tear prepared lettuce into large pieces.
Onions, green with tops, sliced ¼–inch Cucumbers, fresh, pared, sliced ⅛–inch	8 oz ..... 4 lb	2⅔ cups 3 qt	....	3. Combine lettuce with onions and cucumbers; toss lightly. 4. Cover; refrigerate for use in Step 5.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, fresh, wedges	4 lb	3¼ qt ...	....	5. Add tomatoes to other salad vegetables just before serving. Toss lightly.

NOTE: In Step 1: 8 lb 10 oz fresh lettuce A.P. will yield 8 lb trimmed lettuce.
10 oz fresh green onions A.P. will yield 8 oz sliced green onions with tops.
4 lb 12 oz fresh cucumbers A.P. will yield 4 lb sliced pared cucumbers.
4 lb 1 oz fresh tomatoes A.P. will yield 4 lb tomato wedges.

TOSSED GREEN SALAD

YIELD: 100 Portions				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad greens as directed on Recipe Card M–G–1.
Endive, fresh, trimmed	2 lb	....	....	2. Tear greens into large pieces. 3. Combine greens; toss lightly. 4. Cover; refrigerate until ready to serve.
Romaine, fresh, trimmed	3 lb	....	....	
Lettuce, fresh, trimmed	6 lb	....	....	

NOTE: 1. In Step 1: 2 lb 4 oz fresh endive A.P. will yield 2 lb trimmed endive.
3 lb 3 oz fresh romaine A.P. will yield 3 lb trimmed romaine.
6 lb 8 oz fresh lettuce A.P. will yield 6 lb trimmed lettuce.

2. In Step 1, 2 lb fresh escarole (2 lb 4 oz A.P.) may be substituted for fresh endive and 3 lb fresh spinach (3 lb 4 oz A.P.) may be substituted for romaine.

TOSSED VEGETABLE SALAD

YIELD: 100 Portions				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Lettuce, fresh, trimmed	7 lb	....	....	2. Tear prepared lettuce into large pieces.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, shredded	2 lb	3½ qt ...	....	3. Combine lettuce with cabbage, celery, cucumbers, onions, and radishes; toss lightly. 4. Cover; refrigerate for use in Step 5.
Celery, fresh, sliced ¼-inch	3 lb	3 qt	....	
Cucumbers, fresh, pared, sliced ⅛-inch	3 lb	2¼ qt ...	....	
Onions, dry, sliced ⅛-inch (optional)	2 lb	1½ qt ...	....	
Radishes, fresh, sliced ⅛-inch (optional)	1 lb	3 cups ...	....	
Tomatoes, fresh, wedges	4 lb	3¼ qt ...	....	5. Add tomatoes to other salad vegetables just before serving. Toss lightly.

(CONTINUED)

TOSSED VEGETABLE SALAD

NOTE: 1. In Step 1: 7 lb 9 oz fresh lettuce A.P. will yield 7 lb trimmed lettuce.
2 lb 8 oz fresh cabbage A.P. will yield 2 lb shredded cabbage.
4 lb 2 oz fresh celery A.P. will yield 3 lb sliced celery.
3 lb 9 oz fresh cucumbers A.P. will yield 3 lb sliced cucumbers.
2 lb 4 oz dry onions A.P. will yield 2 lb sliced onions.
1 lb 1 oz fresh radishes A.P. will yield 1 lb sliced radishes.
4 lb 1 oz fresh tomatoes A.P. will yield 4 lb tomato wedges.
2. In Step 3, fresh red cabbage, shredded, may be used for fresh cabbage.

VEGETABLE SALAD

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Beans, green, canned	6 lb 5 oz .	3 qt (1–No. 10 cn)	....	2. Drain beans, carrots, and peas thoroughly. Set aside for use in Step 3.
Carrots, canned, slices or quarters	6 lb 9 oz .	3 qt (1–No. 10 cn)	....	
Peas, canned	6 lb 9 oz .	3 qt (1–No. 10 cn)	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, diced Onions, dry, finely chopped Salt	5 lb . . . . . 2 lb . . . . . 2 oz	3¾ qt . . . 1½ qt . . . 3 tbsp . . .	. . . .	3. Combine beans, carrots, and peas with celery, onions, and salt; toss lightly.
French Dressing . . .	. . . .	1 qt	. . . .	4. Prepare ¼ recipe of French Dressing (Recipe No. M–58). Add to vegetable mixture; toss lightly.
Salad Dressing	1 lb 8 oz .	3 cups . . .	. . . .	5. Cover; refrigerate until ready to serve. 6. Just before serving, mix in Salad Dressing.

NOTE: 1. In Step 1: 6 lb 14 oz fresh celery A.P. will yield 5 lb diced celery.
2 lb 4 oz dry onions A.P. will yield 2 lb finely chopped onions.
2. In Step 3, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A–11.

VARIATION

1. CARDINAL SALAD: Follow Step 1. In Step 2, omit carrots. Use 6 lb 8 oz (3 qt—1–No. 10 cn) canned sliced beets, drained. Follow Steps 3 through 6.

WALDORF SALAD

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare fruit and vegetables as directed on Recipe Card M–G–1.
Apples, fresh, eating, unpared, cored, diced ½–inch	9 lb	2½ gal ..	....	2. Place diced apples in salted water until ready to mix. Drain well.
Water, cold	....	2 gal	....	
Salt	1 oz	1⅔ tbsp .	....	
Celery, fresh, diced, ½–inch	4 lb	3 qt	....	3. Add celery and nuts to drained apples. Toss well.
Walnuts, coarsely chopped	1 lb	1 qt	....	

	½ cups .	....	minutes or until well blended.
....	7½ cups .	....	3. Continue beating; slowly add oil and vinegar alternately.
....	2½ cups .	....	
seed, whole	....	3 tbsp ...	....	4. Add celery seed; blend well. 5. Cover; refrigerate until ready to serve.

NOTE: In Step 1, ¼ oz (4½ tsp) dehydrated onions may be used. See Recipe Card A–11.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry ..	....	3 tbsp ...	....	4. Reconstitute milk.
Water, warm	....	7/8 cup ...	....	5. Add milk, lemon juice, and sugar to Salad Dressing; mix well.
Juice, lemon	....	1/2 cup ...	....	
Sugar, granulated .	2 oz	1/4 cup ...	....	6. Add to apple mixture tossing well to coat pieces.
Salad Dressing	2 lb 8 oz .	1 1/4 qt ...	....	
Lettuce, fresh, trimmed (optional)	4 lb	....	....	7. Place 1 lettuce leaf on each serving dish; add salad. Cover; refrigerate until ready to serve.

NOTE: 1. In Step 1: 10 lb 10 oz fresh eating apples A.P. will yield 9 lb unpared, diced apples.
5 lb 8 oz fresh celery A.P. will yield 4 lb diced celery.
12 oz lemons A.P. (3 lemons) will yield 1/2 cup juice.
4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

2. In Step 2, diced apples may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A–20.

WALDORF SALAD

VARIATIONS

1. **APPLE, CELERY, AND DATE SALAD:** Follow Steps 1 and 2. In Step 3, omit walnuts; add 2 lb (1¼ qt) date pieces. Follow Steps 4 through 7.
2. **APPLE, CELERY, AND RAISIN SALAD:** Follow Steps 1 and 2. In Step 3, omit walnuts; add 2 lb (1½ qt) washed, drained raisins. Follow Steps 4 through 7.

		eggs)		
Juice, lemon		2 cups		3. Combine juices, salt, and sugar. Heat to boiling point.
Juice, orange		1 qt		
Juice, pineapple		1 qt (⅔–No. 3 cyl cn)		4. Add gradually to egg mixture, stirring constantly. 5. Cook 5 minutes or until thickened. DO NOT BOIL.
Salt		½ tsp		6. Cool. Cover; refrigerate until ready to serve.
Sugar, granulated	2 lb	4½ cups		7. Stir well before using.

(OVER)

KRAUT SALAD

YIELD: 100 Portions

EACH PORTION: ⅓ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Sauerkraut, canned	12 lb 6 oz	1½ gal (2–No. 10 cn)		2. Drain sauerkraut; reserve juice for use in Step 4. 3. Combine sauerkraut, onions, celery, peppers, and celery seed.
Onions, dry, chopped	1 lb	3 cups		
Celery, fresh, chopped	1 lb	3 cups		
Peppers, sweet,	1 lb	3 cups		

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				1. Trim, wash, and prepare vegetables as directed on Recipe Card M–G–1.
Juice, tomato, canned	6 lb 2 oz	11½ cups (2–No. 3 cyl cn)		2. Combine tomato juice, vinegar, salt, onions, peppers, carrots, and parsley; blend well. 3. Cover; refrigerate until ready to serve. 4. Shake well before using.
Vinegar		3 cups		
Salt		¼ cup		
Onions, dry, ground		2 tbsp		
Peppers, sweet, fresh, ground		2 tbsp		
Carrots, fresh, ground	12 oz	3 cups		
Parsley, fresh, chopped		2 tbsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated .	3 lb	6¾ cups .	....	4. Combine 3⅓ cups sauerkraut juice with sugar; bring to a boil. Cool. 5. Pour over sauerkraut mixture; blend well. 6. Cover; refrigerate for three hours or until flavors are well blended. Keep refrigerated until ready to serve.

NOTE: 1. In Step 1: 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
1 lb 4 oz fresh, sweet peppers A.P. will yield 1 lb chopped peppers.

2. In Step 3, 2 oz (⅔ cup) dehydrated onions and 2½ oz (2 cups) dehydrated green peppers (See Recipe Card A-11) or 2½ oz (2 cups) frozen diced green peppers may be used.

GUACAMOLE

YIELD: 100 Portions				EACH PORTION: 2 Tablespoons
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare avocados and onions as directed on Recipe Card M–G–1.
Avocados, fresh, ripe, mashed	6 lb	3 qt		2. Combine avocados, onions, garlic, chili powder, salt, pepper, and Salad Dressing in mixer bowl. Whip at high speed until well blended. 3. Cover; refrigerate until ready to serve.
Onions, dry, minced	6 oz	¾ cup		
Garlic, dry, minced		1 tbsp (3 cloves)		
Chili powder		1 tbsp		
Salt		1 tbsp		
Pepper, black		1 tsp		
Salad Dressing	1 lb	2 cups		

				METHOD
		3 tbsp		1. Combine mustard flour, paprika, salt, and sugar; blend well. 2. Add onions.
Paprika, ground		2 tbsp		
Salt	3 oz	4⅔ tbsp		
Sugar, granulated	4 oz	½ cup		
Onions, dry, minced	2 oz	¼ cup		
Vinegar		1 qt		3. Blend in vinegar, oil, and catsup. 4. Cover; refrigerate until ready to serve. 5. Shake or beat well before using.
Salad oil		2¼ qt		
Catsup, tomato	1 lb 7 oz	2½ cups		

NOTE: In Step 2, ¼ oz (4½ tsp) dehydrated onions may be used. See Recipe Card A–11.

VARIATION

1. LOW CALORIE FRENCH DRESSING: Follow Steps 1 and 2. In Step 3, reduce salad oil to 1 qt and add 1¼ qt water; follow remainder of Step 3. Follow Steps 4 and 5.

NOTE: 1. In Step 1, 8 lb 11 oz avocados A.P. will yield 6 lb mashed avocado and 7 oz dry onions A.P. will yield 6 oz minced onions.
2. In Step 2, peeled avocados may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A–20.
3. In Step 2, ¾ tsp dehydrated garlic may be used. See Recipe Card A–17.
4. For Salad: Serve 2 tbsp of Guacamole on each lettuce leaf (4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce). Garnish with tomato wedge (3 lb A.P. fresh tomatoes).
5. For Dip: Serve with potato chips, crackers, and corn chips.

VARIATION

1. CALIFORNIA STYLE GUACAMOLE: Follow Step 1. In Step 2, peel and seed 3 lb fresh tomatoes (3 lb 1 oz A.P.). Mash tomatoes; add to other ingredients. Follow Step 3.

YIELD: 1 Gallon

INGREDIENTS	WEIGHTS	MEASURES		M
Garlic, dry, crushed	....	1⅔ tbsp (5 cloves)	....	1. Combine gar paprika, red p sugar, and vine 2. Beat at low spe 3. Cover; refrige serve. 4. Shake or beat
Mustard flour.....	1½ oz ...	½ cup ...	....	
Paprika, ground ...	....	2 tbsp ...	....	
Pepper, red, ground	....	¼ tsp	....	
Salad oil	....	3 qt	....	
Salt	5 oz	½ cup ...	....	
Sugar, granulated .	8 oz	1 cup	....	
Vinegar	....	3 cups ...	....	

NOTE: In Step 1, 1¼ tsp dehydrated garlic may be used. See Recipe Card

M. SALADS, SALAD DRESSINGS, AND RELISHES No. 53

GERMAN STYLE TOMATO SALAD

YIELD: 100 Portions				EACH PORTION: ⅓ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare salad vegetables as directed on Recipe Card M–G–1.
Tomatoes, fresh	15 lb	2½ gal		2. Cut tomatoes into ½-inch cubes; place in serving pan.
Onions, dry, chopped Parsley, fresh,	1 lb 4 oz	3 cups 2 cups		3. Add chopped onions, parsley, salt, and pepper. Toss lightly. Cover; refrigerate until ready to serve.

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lic, mustard flour,
epper, salad oil, salt,
egar in mixer bowl.
ed until well blended.
rate until ready to

well before using.

l A–17.

YIELD: 1 Gallon

INGREDIENTS	WEIGHTS	MEASURES		METH
Catsup, tomato Mustard, prepared Salt Pepper, black Worcestershire sauce	1 lb 7 oz 2¾ oz 2 oz	2½ cups 3⅔ tbsp 3 tbsp 1 tbsp 2 tbsp		1. Combine catsup, pepper, and Worc mixer bowl; mix at
Salad oil Vinegar		2 qt 3 cups		2. Add salad oil an medium speed unt

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad Dressing . . . . Cream, table	2 lb . . . . . 8 oz	1 qt . . . . . 1 cup	. . . .	4. Combine Salad Dressing and cream. Reserve for use in Step 6.
Bacon, raw, chopped	3¼ oz . . .	1 cup	. . . .	5. Cook bacon until crisp; drain off fat. 6. Just before serving, add dressing to tomato mixture; toss gently. 7. Sprinkle bacon on top and serve.

NOTE: 1. In Step 1: 15 lb 5 oz fresh tomatoes A.P. will yield 15 lb tomato cubes.
1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
2. In Step 3, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card

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l blended.

(OVER)

INGREDIENTS	WEIGHTS			
Eggs, hard cooked, finely chopped	. . . .	6 eggs . . .	. . . .	3. Add eggs, until blend
Parsley, fresh, finely chopped	. . . .	¼ cup . . .	. . . .	4. Cover; ref serve.
Peppers, sweet, fresh, finely chopped	14 oz	2½ cups .	. . . .	5. Shake or b

NOTE: 1. In Step 3, 1 lb 1 oz fresh sweet peppers A.P. will yield 14 o
2. In Step 3, 2¼ oz (1¾ cups) dehydrated green peppers may
A–11.

BACON–SOUR CREAM DRESSING

YIELD: 1 Gallon (approx)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sour cream		2 qt		1. Blend sour cream and buttermilk into Salad Dressing.
Buttermilk		2 cups		
Salad Dressing	2 lb	1 qt		
Vinegar		½ cup		2. Add vinegar and Worcestershire sauce gradually to Salad Dressing mixture, stirring carefully.
Worcestershire sauce		2 tbsp		
Onions				

METHOD

parsley, and peppers; mix
ed.
rigerate until ready to

eat well before using.

z finely chopped peppers.
be used. See Recipe Card

CHIFFONADE DRESSING

YIELD: 1 Gallon

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mustard flour		1 tbsp		1. Combine mustard flo and red pepper, and well.
Salt	4 oz	6 tbsp		
Pepper, black		1 tbsp		
Pepper, red, ground		½ tsp		
Sugar, granulated	1½ oz	3 tbsp		
Water		¾ cup		2. Add water; mix thorou
Salad oil		1¾ qt		3. Add oil and vinegar;
Vinegar		1 qt		

NOTE: 1. In Step 1: 5 lb fresh cabbage A.P. will yield 4 lb finely chopped cabbage.
3½ oz dry onions A.P. will yield 3 oz finely chopped onions.
1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb finely chopped peppers.

2. In Step 2, ½ oz (3 tbsp) dehydrated onions and 2½ oz (2 cups) dehydrated green peppers (See Recipe Card A-11) or 2½ oz (2 cups) frozen diced green peppers may be used.

3. In Step 2, 1 lb 10 oz dehydrated raw cabbage may be used for fresh cabbage.

4. To serve as a salad, double recipe. EACH PORTION: ⅓ Cup.

CRANBERRY SAUCE

YIELD: 6¼ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated . Water	6 lb	3¼ qt ... 2½ qt ...	....	1. Combine sugar and water; bring to a boil; boil 5 minutes.
Cranberries, fresh, washed, sorted	5 lb 12 oz	5¾ qt ...	....	2. Add cranberries; reduce heat; simmer 15 minutes or until skins burst. Stir occasionally. 3. Skim foam from top. 4. Pour into containers. Cover; refrigerate until ready to serve.

NOTE: In Step 2, 6 lb fresh cranberries A.P. will yield 5 lb 12 oz cranberries.

VARIATION

1. CRANBERRY SAUCE (CANNED): Omit all ingredients. Use 2–No. 10 cn canned cranberry sauce, jellied or strained.

READEX FICHE

CRANBERRY ORANGE RELISH

YIELD: 5¼ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cranberries, fresh, washed, sorted	4 lb 12 oz	4¾ qt . . .	. . . .	1. Put cranberries through food grinder or chopper to grind fine. Set aside for use in Step 3.
Oranges, fresh. A.P.	5 lb	10 oranges	. . . .	2. Cut oranges into quarters; remove seeds. Coarse grind through food grinder or chopper. Set aside for use in Step 3.
Sugar, granulated .	4 lb	9⅔ cups	. . . .	3. Combine cranberries, oranges, and sugar; stir until sugar is dissolved. 4. Cover; refrigerate until ready to serve.

NOTE: In Step 1, 5 lb fresh cranberries A.P. will yield 4 lb 12 oz sorted cranberries.

VARIATION

1. CRANBERRY, ORANGE, AND APPLE RELISH: Follow Step 1. In Step 2, use 1 lb oranges A.P. (2 oranges) and 3 lb 8 oz unpared, cored eating apples (4 lb 2 oz A.P.). In Step 3, use 2 lb (4½ cups) granulated sugar. Follow Step 4.

CORN RELISH

YIELD: 1 Gallon				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash, and prepare vegetables as directed on Recipe Card M–G–1.
French Dressing . . .	. . . .	2 cups . . .	. . . .	2. Prepare ⅛ recipe for French Dressing (Recipe No. M–58). Set aside for use in Step 4.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Corn, canned, whole kernel, drained	6 lb	3 qt (1¼–No. 10 cn)	....	3. Combine corn, celery, onions, peppers, pimientos, and pepper. 4. Add French dressing; mix well. 5. Cover; refrigerate 6 hours or until flavors blend. Keep refrigerated until ready to serve.
Celery, fresh, finely diced	1 lb	3 cups ...	....	
Onions, dry, minced	1 lb	3 cups ...	....	
Peppers, sweet, fresh, finely diced	8 oz	1½ cups .	....	
Pimientos, canned, drained, diced	7 oz	1 cup (¼–No. 2½ cn)	....	
Pepper, black	....	1 tsp	....	

(CONTINUED)

CORN RELISH

NOTE: 1. In Step 1: 1 lb 6 oz fresh celery A.P. will yield 1 lb finely diced celery.
1 lb 2 oz dry onions A.P. will yield 1 lb minced onions.
10 oz fresh sweet peppers A.P. will yield 8 oz finely diced peppers.

2. In Step 2, 2 oz (1⅔ cups) dehydrated onions and 1¼ oz (1 cup) dehydrated green peppers (See Recipe Card A-11) or 1¼ oz frozen diced green peppers may be used.
3. In Step 2, 1-7 oz cn canned pimientos may be used.
4. Serve as a relish with meat or fish. If served as a salad, double recipe. EACH PORTION: ⅓ Cup.

N. SANDWICHES

N-G. SANDWICHES No. 1(1)

GUIDELINES FOR SANDWICH PREPARATION

Sandwiches may be served hot or cold, closed or open-faced. Variation in the bread and rolls will provide variety in flavor, texture, size, and shape. Enriched white, rye, whole wheat, pumpernickel, French, raisin, and Italian breads, plus hot dog, hamburger, soft, and hard rolls can be used in sandwiches. Bread with a relatively firm texture makes good sandwiches for eating out-of-hand without bending or losing filling. Softened butter or margarine may be added to coat the bread to prevent soggy sandwiches. DO NOT MELT.

DIRECTIONS FOR MAKING SANDWICHES

PRE-PREPARATION

1. Have sandwich counter, tools, and equipment clean and sanitary.
2. Following recipe card, have all ingredients ready to use:
   Wash lettuce thoroughly; core, separate leaves, drain, and crisp.
   Evenly slice foods such as tomatoes, cheese, and meats. Cross-stack sliced ingredients such as cheese and meat for quick and easy pickup.
   Prepare mixed sandwich fillings.
3. Allow plenty of space to work.
4. Assemble all equipment and ingredients in advance, and place within easy reach toward back of work space.
5. Arrange ingredients in the order to be used.

SANDWICH ASSEMBLY

1. Using both hands, grasp bread slices, rolls, or buns, and lay in two rows.
2. Place sliced filling or scoop of filling in center of each slice.
3. Use a stroke of the spatula away from you and a stroke towards you to spread filling evenly to edges of bread.
4. With both hands, grasp bread, rolls, or buns, and drop over each filled slice matching edges.
5. Repeat Steps 2 through 4 stacking sandwiches (3 high).
6. Hold sandwiches together with thumb and first finger of left hand. Cut through one stack at a time with a sawing motion. Place in plastic bags or wrap, waxed paper, or in pans with covers. Refrigerate until ready to heat or serve.
7. DO NOT add tomatoes or lettuce to sandwiches until just before serving. For box or bag lunches, wrap tomatoes and lettuce separately.
8. Serve sandwiches the same day they are made.

SANDWICH HANDLING PRECAUTIONS

1. Make prepared fillings only in such quantities as will be used during one serving period. AVOID LEFTOVERS. Chill meat, fish, poultry, and egg fillings thoroughly before spreading on sandwiches. DO NOT HOLD these fillings at room temperature for more than three hours from preparation to consumption.
2. Handle bread and fillings as little as possible during preparation. Avoid the use of hands in direct contact with foods if tools or equipment can do the job efficiently.
3. Do not stack sandwiches for refrigeration more than 3 high. High stack will insulate the filling and prevent it from quickly reaching the desired temperature.
4. Sandwich mixes or spreads with salad dressings, ground meat, or chopped eggs should not be used for box lunches or bag meals.

(CONTINUED)

GUIDELINES FOR SANDWICH PREPARATION

SANDWICH VARIATIONS

1. BOX LUNCH SANDWICH: 2 slices of bread and a filling. Fillings that are potential food hazards, such as egg, tuna, and ham salad, ground beef, or any chopped or mixed food, should not be used. Cold sliced turkey, chicken, roast beef, ham, cheese, and peanut butter and jelly are suitable. The sandwich is cut in half for convenience in eating.
2. CLUB SANDWICH: 3 or more slices of toasted bread, Salad Dressing, and put together with a different filling in each layer. Sandwich is cut in triangles. Toothpicks are used to hold layers together, if necessary.
3. GRILLED OR TOASTED SANDWICH: 2 slices of bread filled with desired filling (cheese is often used). The whole sandwich is grilled on a lightly greased griddle or is placed on a sheet pan and toasted in an oven. Serve hot.
4. FINGER SANDWICH: 2 slices of bread and a filling such as egg, tuna, or ham salad. The sandwich is cut into 3 equal rectangular-shaped strips. For variety, sandwiches may be prepared with more than 1 filling.
5. FRENCH TOASTED SANDWICH: The sandwich is dipped in egg and milk batter, then in bread crumbs before browning in deep-fat fryer or on well-greased griddle. Serve hot. Bread crumbs are optional.
6. HOT SANDWICH: 2 slices of bread or toast placed on a plate with hot sliced meat. Gravy or sauce is poured over the sandwich.
7. OPEN-FACED SANDWICH: 1 or 2 slices of bread, topped with any desired sandwich spread or covered with sliced meat, cheese, tomato, etc.
8. SUBMARINE SANDWICH (HERO, HOAGIE, OR POOR BOY): A loaf of French bread or a hard roll is cut in half lengthwise. On bottom half, layers of thinly sliced salami, cheese, ham, bologna, and lettuce are arranged. Sandwich is covered with the top half and cut into portions.
9. "SLOPPY JOE" SANDWICH: Barbecued ground beef spread between a split sandwich bun.

FRENCH TOASTED BACON AND EGG SANDWICH

YIELD: 100 Portions	EACH PORTION: 1 Sandwich
	TEMPERATURE: 375°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw	12 lb	200 slices		1. Prepare bacon according to directions on Recipe No. L-2 or L-3. Drain well; chop coarsely.
Eggs, hard cooked		60 eggs		2. Chop eggs coarsely.
Celery, fresh, chopped	1 lb	3 cups		3. Combine bacon, eggs, celery, salt, pepper, and Salad Dressing; mix well. Refrigerate until ready to use.
Salt		3½ tsp		
Pepper, black		1 tbsp		
Salad Dressing	2 lb	1 qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread	12 lb	200 slices	. . . .	4. Place ¼ cup (1–No. 16 scoop) filling in center of 1 slice of bread; spread evenly to edges of bread; top with second slice of bread. Set aside for use in Step 6.
Milk, nonfat, dry . . Water, warm . . . . . . Eggs, whole, slightly beaten	10 oz . . . . 3 lb 10 oz	2¼ cups . 2¾ qt . . . 7¼ cups (36 eggs)	. . . .	5. Reconstitute milk; add eggs. Blend well. 6. Dip sandwiches in egg and milk mixture; drain.
Bread crumbs, dry (optional)	2 lb	2 qt	. . . .	7. Dredge in crumbs; shake off excess.
Shortening, melted, or salad oil	2 lb	1 qt	. . . .	8. Grill each sandwich on well–greased griddle about 1½ minutes on each side or until golden brown. 9. Cut each sandwich in half. Serve hot.

NOTE: 1. In Step 3, 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
2. To prevent sandwiches from becoming soggy, do not stack after grilling.

ROAST BEEF SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, cooked, chilled	18 lb	. . . .	. . . .	1. Slice beef into thin slices, 12 to 17 slices per pound.
Mustard, prepared (optional) Salad Dressing	8 oz . . . . . 1 lb 8 oz .	1 cup . . . . 3 cups . . .	. . . .	2. Combine mustard and Salad Dressing; blend well.
Bread . . . . Lettuce, fresh, trimmed (optional)	12 lb . . . . 4 lb	200 slices	. . . .	3. Spread 1 slice bread with Salad Dressing mixture. Place 2 to 3 slices beef on bread; top with lettuce and second slice of bread. 4. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

(OVER)

NOTE: 1. In Step 1, 26 lb 8 oz beef, oven roast, will yield about 18 lb cooked beef. See Recipe No. L-5 for cooking directions.

2. In Step 1, 18 lb beef, pot roast, cooked, may be substituted for beef. 26 lb 8 oz beef, pot roast, will yield about 18 lb cooked beef. See Recipe L-9 for cooking directions.

3. In Step 1, 18 lb 12 oz beef, roast, oven-cooked may be used.

4. In Step 3, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

VARIATIONS

1. ROAST PORK SANDWICH: In Step 1, omit cooked beef. Use 18 lb cooked pork. 34 lb bladeless pork loin or 23 lb boned pork loin will yield about 18 lb cooked pork. Follow Steps 2 through 4.
2. ROAST TURKEY SANDWICH: In Step 1, omit cooked beef. Use 18 lb boneless, frozen, cooked turkey. Follow Steps 2 through 4.
3. ROAST VEAL SANDWICH: In Step 1, omit cooked beef. Use 18 lb cooked veal. 26 lb boneless veal roast will yield 18 lb cooked veal. Follow Steps 2 through 4.

GRILLED TUNA AND SWISS CHEESE SANDWICH

YIELD: 100 Portions	EACH PORTION: 1 Sandwich
	TEMPERATURE: 400°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tuna, canned	9 lb	4½ qt (2¼–4 lb cn)		1. Drain and flake tuna. Combine with cheese, celery, onions, Salad Dressing, sour cream, and pepper. Refrigerate until ready to use.
Cheese, Swiss, finely diced	12 oz	3 cups		
Celery, fresh, chopped	1 lb	3 cups		
Onions, dry, chopped	4 oz	¾ cup		
Salad Dressing	12 oz	1½ cups		
Cream, sour	12 oz	1½ cups		
Pepper, black		1 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, rye	12 lb	200 slices		2. Spread 1 slice bread with ¼ cup (1–No. 16 scoop) filling. Top with second slice bread. 3. Brush top and bottom of sandwiches with butter or margarine. 4. Grill each sandwich until lightly browned on each side. 5. Cut each sandwich in half. Serve hot.
Butter or margarine, melted	2 lb	1 qt		

NOTE: 1. In Step 1, 11–12½ oz or 11–13 oz cn canned tuna may be used.
2. In Step 1, 12 oz (3 cups) Cheddar cheese may be used for Swiss cheese.
3. In Step 1, 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery and 5 oz dry onions A.P. will yield 4 oz chopped onions.
4. In Step 1, ½ oz (3 tbsp) dehydrated chopped onions may be used. See Recipe Card A–11.
5. In Step 1, Sour Cream Sauce Mix may be used for sour cream. Mix according to instructions on container.

VARIATION

1. HOT TUNA AND SWISS CHEESE ON ROLL: Follow Step 1. In Step 2, use 100 (4 oz) French rolls for rye bread. Omit Steps 3 and 4. Wrap each sandwich individually in foil. Bake in 375°F. oven for about 10 to 15 minutes. Serve hot. Omit Step 5.

GRILLED CHEESE SANDWICH N. SANDWICHES No. 6(1)

N. SANDWICHES No. 6(2)

GRILLED CHEESE SANDWICH

YIELD: 100 Portions — EACH PORTION: 1 Sandwich

TEMPERATURE: 400°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, sliced, Cheddar or American, processed	12 lb 8 oz	200 slices	....	1. Place 2 slices cheese between 2 slices bread.
Bread	12 lb	200 slices	....	
Butter or margarine, melted	2 lb	1 qt	....	2. Brush outside top and bottom of sandwiches with butter or margarine. 3. Grill each sandwich until bread is lightly browned on each side and cheese is melted. 4. Cut each sandwich in half. Serve hot.

(OVER)

VARIATIONS

1. GERMAN STYLE HAMWICH: In Step 1, use 6 lb 4 oz (100 slices) sliced Swiss and American Cheese and 6 lb 4 oz (100 slices) cooked ham; combine 2 lb (1 qt) softened butter or margarine, 1 lb (2 cups) prepared mustard, 2 tbsp prepared horseradish, 1 oz (3 tbsp) poppy seed, and 2 oz (⅔ cup) dehydrated onion. Mix well. Spread 1 tbsp filling on 1 slice of bread. Place 1 slice ham and 1 slice cheese over filling in each sandwich. Top with second slice of bread. Follow Steps 2 through 4.
2. GRILLED CHEESE AND BACON SANDWICH: Fry 12 lb (200 slices) bacon according to directions on Recipe No. L-2 or L-3. In Step 1, use 6 lb 4 oz (100 slices) sliced cheese. Place 1 slice cheese and 2 slices bacon on each sandwich. Follow Steps 2 through 4.
3. GRILLED CHEESE AND HAM SANDWICH: In Step 1, use 6 lb 4 oz (100 slices) sliced cheese and 4 lb (100 slices) cooked ham. Place 1 slice cheese and 1 slice ham on each sandwich. Follow Steps 2 through 4.
4. OVEN TOASTED CHEESE SANDWICH: Follow Steps 1 and 2. Omit Step 3. Arrange sandwiches on sheet pans (18 by 26 inches). Toast in a 475°F. oven until lightly browned. Follow Step 4.

GRILLED GARDEN CHEESE SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw .	6 lb	100 slices	....	1. Prepare bacon according to directions on Recipe Card No. L-2 or L-3.
Cheese, Cheddar, cut into chunks	12 lb	....	....	2. Grind cheese and bacon together.
Celery, fresh, finely chopped	1 lb 8 oz .	1¼ qt ...	....	3. Combine cheese and bacon mixture with celery, peppers, and onions; mix together.
Peppers, sweet, fresh, finely chopped	1 lb	3 cups ...	....	
Onions, dry, finely chopped	1 lb	3 cups ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread	12 lb	200 slices	. . . .	4. Spread 1 slice bread with ¼ cup (1–No. 16 scoop) mixture; top with second slice of bread. Set aside for use in Step 6.
Milk, nonfat, dry . . Water, warm . . . . . . Eggs, whole, slightly beaten	10 oz . . . . 3 lb 8 oz .	2½ cups . 2¾ qt . . . 1¾ qt (35 eggs)	. . . .	5. Reconstitute milk; add eggs. 6. Dip sandwich in milk and egg mixture; drain.
Shortening, melted or salad oil	1 lb	2 cups . . .	. . . .	7. Grill on lightly greased griddle until bread is lightly browned on each side and cheese is melted. 8. Cut each sandwich in half. Serve hot.

(CONTINUED)

GRILLED GARDEN CHEESE SANDWICH

NOTE: 1. In Step 3: 2 lb 1 oz fresh celery A.P. will yield 1 lb 8 oz finely chopped celery.
1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb finely chopped peppers.
1 lb 2 oz dry onions A.P. will yield 1 lb finely chopped onions.

2. In Step 3, 2½ oz (2 cups) dehydrated green peppers and 3 oz (1 cup) dehydrated onions (See Recipe Card A-11) or 2½ oz (2 cups) frozen, diced green peppers may be used.
3. In Step 5, 2 lb 8 oz (2-No. 3 cyl cn) canned dehydrated egg mix combined with 3¾ qt warm water may be used for whole eggs. See Recipe Card A-8.
4. Steps 5 and 6 may be omitted; grill sandwiches as directed in Step 7.

VARIATION

1. BACON AND CHEDDAR CHEESE SANDWICH: In Step 1, use 2 lb (2½ cups) chopped, raw bacon. In Step 2, use 8 lb (1½ gal) shredded Cheddar cheese. Combine bacon and cheese. Add 14 oz (1¾ cups) chopped, canned pimientos, 1 lb (2 cups) sweet pickle relish, and 2 lb (1 qt) Salad Dressing. Omit Step 3. Follow Step 4. Omit Steps 5 through 7. In Step 8, cut each sandwich in half; refrigerate until ready to serve.

SLICED CORNED BEEF SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, corned, cooked	16 lb			1. Slice corned beef into thin slices 19 to 25 per pound.
Bread Mustard, prepared (optional) Lettuce, fresh, trimmed (optional)	12 lb 2 lb 4 lb	200 slices 1 qt		2. Spread 1 slice bread with mustard. Place 3 to 4 slices corned beef on bread; top with lettuce and second slice of bread. 3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

NOTE: 1. In Step 1, 24 lb corned beef will yield about 16 lb cooked corned beef.
2. In Step 2, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

VARIATION

1. CORNED BEEF AND CHEESE SANDWICH: In Step 1, use 10 lb corned beef slices and 6 lb 4 oz (100 slices) cheese. In Step 2, use 2 to 3 slices corned beef and 1 slice cheese for each sandwich. Follow Step 3.

HAM SANDWICH

N. SANDWICHES No. 11

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned	18 lb 12 oz			1. Slice ham into thin slices.
Bread	12 lb	200 slices		2. Spread 1 slice bread with mustard. Place 3 oz ham on bread; top with lettuce and second slice of bread.
Mustard, prepared (optional)	2 lb	1 qt		
Lettuce, fresh, trimmed (optional)	4 lb			3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

NOTE: 1. In Step 1, 18 lb 12 oz ham, boneless, cooked, frozen, may be used.
2. In Step 2, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

(OVER)

VARIATIONS

1. FRIED HAM SANDWICH: In Step 1, slice ham into ¼ inch slices (3 oz portions). Grill on lightly greased 350°F. griddle about 3 minutes on each side until lightly browned. Follow Step 2. In Step 3, serve hot.
2. HAM AND CHEESE SANDWICH: In Step 1, use 12 lb 8 oz ham. Add 6 lb 4 oz (100 slices) sliced cheese. In Step 2, place 1 slice cheese on top of ham in each sandwich. Follow Step 3.
3. HAM AND TOMATO SANDWICH: Follow Step 1. Add 10 lb 4 oz fresh tomatoes A.P. thinly sliced (200 slices). In Step 2, place 2 slices tomato on top of ham in each sandwich. Follow Step 3.

DEVILED HAM SANDWICH

YIELD: 100 Portions EACH PORTION: 1 Sandwich

INGREDIENTS	WEIGHTS	MEASURES		METHOD
am, cooked, ground	10 lb	7½ qt ...	....	1. Combine ham and relish; mix together lightly.
elish, pickle, sweet, drained	1 lb 8 oz .	3 cups ...	....	
ustard, prepared .	2 oz	¼ cup ...	....	2. Combine mustard and Salad Dressing; add to ham mixture. Refrigerate until ready to use.
alad Dressing	3 lb	1½ qt ...	....	
read	12 lb	200 slices	....	3. Spread 1 slice bread with ¼ cup (1–No. 16 scoop) filling; top with second slice bread. 4. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.

OTE: In Step 1, 12 lb 8 oz canned ham or boneless, cooked ham will yield about 10 lb cooked ham.

(OVER)

VARIATIONS

1. DEVILED HAM AND TOMATO SANDWICH: Follow Steps 1 and 2. In Step 3, add 10 lb 6 oz fresh tomatoes A.P., thinly sliced (200 slices). Place 2 slices of tomato on top of filling in each sandwich. Follow Step 4.
2. DEVILED HAM AND TOMATO HOAGIE: In Step 1, use 20 lb (3¾ gal) ham, cooked, ground, and 3 lb (1½ qt) relish, pickle, sweet, drained. In Step 2, use 4 oz (½ cup) mustard, prepared and 6 lb (3 qt) Salad Dressing. In Step 3, use 100 French rolls (4 oz each), cut in half lengthwise. Shred 3 lb lettuce (3 lb 4 oz A.P.) and thinly slice 10 lb 4 oz A.P. fresh tomatoes (200 slices). Place ½ cup (1–No. 8 scoop) filling, 2 slices of tomato, and shredded lettuce on roll half. Top with second half of roll. In Step 4, cut each hoagie in half crosswise.

N. SANDWICHES No. 17

COLD CUT SANDWICH

YIELD: 100 Portions | EACH PORTION: 1 Sandwich

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread	12 lb	200 slices		1. Spread 1 slice of bread with Salad Dressing.
Salad Dressing	2 lb	1 qt		
Cold meat, thinly sliced (See Note 1)	12 lb 8 oz	300 slices		2. Add 3 slices of selected meat. Top with lettuce, 2 slices tomato, sliced onions (See Note 3), and second slice bread. 3. Cut each sandwich in half; serve immediately or refrigerate until ready to serve.
Lettuce, fresh, trimmed	4 lb			
Tomatoes, fresh, thinly sliced (optional)	10 lb 4 oz	200 slices		
Onions, dry, thinly sliced (optional)	2 lb	1½ qt		

(OVER)

NOTE: 1. In Step 1, suggested meats are sliced bologna, thuringer, liver sausage, pickle and pimiento loaf, or salami.

2. In Step 2: 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
   10 lb 4 oz fresh tomatoes A.P. will yield 10 lb thinly sliced tomatoes.
   2 lb 4 oz dry onions A.P. will yield 2 lb thinly sliced onions.

3. In Step 2, sliced tomatoes and onions may be omitted. Place in containers for self service.

VARIATION

1. COLD CUT SANDWICH WITH CHEESE: Follow Step 1. In Step 2, reduce selected type of meat to 6 lb 4 oz; add 6 lb 4 oz (100 slices) cheese. Follow Step 3.

WESTERN SANDWICH (DENVER)

YIELD: 100 Portions

EACH PORTION: 1 Sandwich

TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, cooked, finely chopped	7 lb 8 oz .	5¾ qt . . .	. . . .	1. Combine ham, eggs, onions, peppers, salt, and pepper; stir to mix well.
Eggs, whole, slightly beaten	7 lb 8 oz .	3¾ qt (75 eggs)	. . . .	2. Pour ⅓ cup mixture on lightly greased griddle. Cook until both sides are lightly browned.
Onions, dry, chopped	1 lb	3 cups . . .	. . . .	
Peppers, sweet, fresh, chopped	8 oz	1½ cups .	. . . .	
Salt	. . . .	2¼ tsp . .	. . . .	
Pepper, black	. . . .	1 tsp	. . . .	
Bread	12 lb	200 slices	. . . .	3. Place omelet on 1 slice of bread; top with lettuce and second slice of bread.
Lettuce, fresh, trimmed (optional)	4 lb	. . . .	. . . .	4. Cut each sandwich in half. Serve hot.

(OVER)

NOTE: 1. In Step 1, 9 lb canned ham will yield 7 lb 8 oz finely chopped ham.
2. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions, and 10 oz fresh sweet peppers A.P. will yield 8 oz chopped sweet peppers.
3. In Step 1, 1½ oz (⅓ cup plus 1 tbsp) dehydrated onions and 1 oz (¾ cup) dehydrated green peppers may be used. See Recipe Card A-11.

SUBMARINE SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
French rolls	25 lb	100 rolls (4 oz each)		1. Cut rolls in half lengthwise; spread each half with Salad Dressing.
Salad Dressing	2 lb	1 qt		
Cold meat, thinly sliced (See Note 2)	18 lb (3 varieties, 6 lb each)	300 slices		2. On bottom half of each roll, arrange 3 slices meat, 2 slices cheese, and 2 slices tomato. 3. Sprinkle shredded lettuce on top. 4. Cover with top half of roll. 5. Serve immediately or refrigerate until ready to use.
Cheese, thinly sliced (See Note 3)	12 lb	200 slices		
Tomatoes, fresh, thinly sliced	10 lb	200 slices		
Lettuce, fresh, trimmed, shredded	3 lb			

(OVER)

NOTE: 1. In Step 1, 25 lb French bread can be substituted for rolls. In Step 4, cut each loaf in 4 pieces.
2. In Step 2, suggested meats are sliced ham, bologna, and salami.
3. In Step 2, American, Swiss, or Cheddar cheese, or a combination of these can be used.
4. In Step 2, 10 lb 4 oz fresh tomatoes A.P. will yield 10 lb sliced tomatoes and 3 lb 4 oz fresh lettuce will yield 3 lb trimmed, shredded lettuce.

VARIATION

1. ITALIAN STYLE SUBMARINE: In Step 1, omit Salad Dressing. In Step 2 use 12 lb (200 slices) thinly sliced Provolone cheese. In Step 3, mix 3 cups salad oil with 1 cup vinegar; sprinkle over lettuce. If desired, 1 oz (5 tbsp) ground oregano and 2 lb (1½ qt) thinly sliced dry onions (2 lb 4 oz A.P.) may be used. Combine oregano with salad oil and vinegar. In Step 3, sprinkle salad oil mixture and onions lightly on top of lettuce. Follow Steps 4 and 5.

GRILLED REUBEN SANDWICH

N. SANDWICHES No. 20(1)

GRILLED REUBEN SANDWICH

N. SANDWICHES No. 20(2)

YIELD: 100 Portions	EACH PORTION: 1 Sandwich
	TEMPERATURE: 400°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, corned, cooked	16 lb	....	....	1. Slice corned beef into thin slices, 19 to 25 per pound.
Thousand Island Dressing	4 lb 2 oz .	2 qt	....	2. Prepare ½ recipe for Thousand Island Dressing (Recipe No. M–70).
Bread, rye	12 lb	200 slices	....	3. Spread each slice of bread with Thousand Island Dressing.
Sauerkraut, drained	6 lb 3 oz .	3 qt (1–No. 10 cn)	....	4. Place 3 to 4 slices of corned beef on 1 slice bread, 2 tbsp sauerkraut, 1 slice cheese; top with second slice of bread.
Cheese, Swiss, sliced	6 lb 4 oz .	100 slices	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	2 lb	1 qt	....	5. Brush outside of sandwich with melted butter or margarine; grill until lightly browned on each side and cheese is melted. 6. Cut each sandwich in half. Serve hot.

NOTE: 1. In Step 1, 24 lb corned beef will yield about 16 lb cooked corned beef.
2. In Step 3, 2 qt prepared, ready-to-use Thousand Island Dressing may be used.

VARIATIONS

1. OVEN-TOASTED REUBEN SANDWICH: Follow Steps 1 through 4. In Step 5, do not grill; arrange sandwiches on sheet pans (18 by 26 inches). Toast in a 450°F. oven 10 minutes or until lightly browned. Follow Step 6.
2. GRILLED REUBEN FRANKWICH: In Step 1, use 10 lb frankfurters. Split frankfurters lengthwise and grill 2 minutes on each side on 375°F. griddle. Follow Steps 2 and 3. In Step 4, place frankfurter halves on 1 slice bread. Follow Steps 5 and 6.

TACOS

N. SANDWICHES No. 21(1)

HOT PASTRAMI SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pastrami, precooked	16 lb	. . . .	. . . .	1. Partially thaw pastrami; slice across grain into thin slices, 19 to 25 slices per pound. 2. Steam until thoroughly heated, about 30 minutes.
Bread, rye or pumpernickel	12 lb	200 slices	. . . .	3. Spread 1 slice of bread with mustard; add 3 to 4 slices pastrami; top with second slice bread. Cut in half; serve hot.
Mustard, prepared (optional)	2 lb	1 qt	. . . .	

(OVER)

NOTE: 1. In Step 2, pastrami may be steamed in colander or perforated basket placed over boiling water in steam–jacketed kettle. DO NOT place pastrami directly in water.
2. In Step 2, to heat pastrami in steamer, place in steamer tray; heat at 5 lb pressure 10 to 15 minutes.
3. In Step 3, 25 lb French bread may be used. Cut bread in half lengthwise; then into 100 portions.
4. In Step 3, 100 French rolls (4 oz each) may be used.

BARBECUED BEEF SANDWICH (SLOPPY JOE)

(Canned Beef Chunks With Natural Juices)

YIELD: 100 Portions (3¼ Gallons) EACH PORTION: ½ Cup plus 1 Sandwich Bun

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb 12 oz	1¼ qt ...	....	1. Combine onions, peppers, tomato paste, celery salt, chili powder, monosodium glutamate, salt, pepper, brown sugar, vinegar, Worcestershire sauce, and water. Bring to a boil; reduce heat; simmer 15 minutes. Stir occasionally.
Peppers, sweet, fresh, chopped	1 lb	3 cups ...	....	
Tomato paste, canned	3 lb 12 oz	1¾ qt (2–No. 2½ cn)	....	
Celery salt	....	1 tbsp ...	....	
Chili powder	....	2 tbsp ...	....	
Monosodium glutamate (optional)	1¼ oz ...	¼ cup ...	....	
Salt	2 oz	3 tbsp ...	....	
Pepper, black	....	1 tsp	....	
Sugar, brown	1 lb	2¾ cups .	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Vinegar	....	1 cup	....	
Worcestershire sauce	....	½ cup ...	....	
Water	....	3 qt	....	
Beef chunks with natural juices, canned	29 lb 8 oz	16–29 oz cn	....	2. Add beef; blend in carefully; simmer 5 minutes or until thoroughly heated.
Sandwich buns	....	100 each	....	3. Prepare ½ recipe for Sandwich Buns (Recipe Card D–G–6–3). 4. Place ½ cup (1–No. B ladle) mixture on bottom half bun. Top with other half bun. 5. Serve hot on split buns.

(CONTINUED)

BARBECUED BEEF SANDWICH (SLOPPY JOE)

NOTE:
1. In Step 1, 1 lb 15 oz dry onions A.P. will yield 1 lb 12 oz chopped onions, and 1 lb 4 oz sweet peppers A.P. will yield 1 lb chopped peppers.
2. In Step 1, 3½ oz (1 cup plus 3 tbsp) dehydrated onions and 3 oz (2¼ cups) dehydrated green peppers (See Recipe Card A–11) or 3 oz (2¼ cups) frozen, diced green peppers may be used.
3. In Step 1, 2–36 oz cn canned tomato juice concentrate may be substituted for tomato paste.
4. In Step 4, buns may be toasted.

MONTE CRISTO SANDWICH

YIELD: 100 Portions	EACH PORTION: 1 Sandwich
	TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, cooked, boneless	6 lb 4 oz .	100 slices	....	1. Place 1 slice each ham, turkey, and cheese on 1 slice bread; top with second slice bread.
Turkey, boneless, cooked	6 lb 4 oz .	100 slices	....	
Cheese, Swiss	6 lb 4 oz .	100 slices	....	
Bread	12 lb	200 slices	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry .. Water .... Salt .... Eggs, whole, slightly beaten	5 oz .... 5 lb	1⅛ cups . 5½ cups . 2 tsp .... 2½ qt (48 eggs)	....	2. Reconstitute milk; add eggs and salt. Blend well. 3. Dip each side of sandwich into egg and milk mixture; drain.
Shortening, melted or salad oil	....	1 qt	....	4. Grill each sandwich on well greased griddle about 2½ minutes on each side or until golden brown and cheese is melted. 5. Serve hot.

NOTE: 1. In Step 1, 7 lb 13 oz canned ham will yield about 6 lb 4 oz cooked ham.
2. In Step 1, 9 lb 6 oz turkey, boneless, raw, will yield about 6 lb 4 oz cooked turkey.
3. In Step 2, 1 lb 8 oz (1½ qt) canned dehydrated egg mix combined with 1½ qt warm water may be substituted for whole eggs. See Recipe Card A–8.

CHILI SIZE

(Canned Chili Con Carne)

YIELD: 100 Portions	EACH PORTION: 1 Sandwich
	TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chili con carne, canned, without beans	13 lb 8 oz	6¼ qt (2–6¾ lb cn)	....	1. Heat chili con carne to a simmer. Set aside for use in Step 3.
Beef patties, tempered	19 lb	100 each	....	2. Grill patties 4 minutes on each side or until brown.
Sandwich buns, split	....	100 each	....	3. On bottom half of bun, place pattie, ¼ cup (1–No. A ladle) chili con carne, 2 tbsp onion and ¼ cup (1–No. 16 scoop) cheese. Top with other half of bun.
Onions, dry, chopped	5 lb	3¾ qt ...	....	
Cheese, shredded .	6 lb	1½ gal ..	....	4. Serve hot.

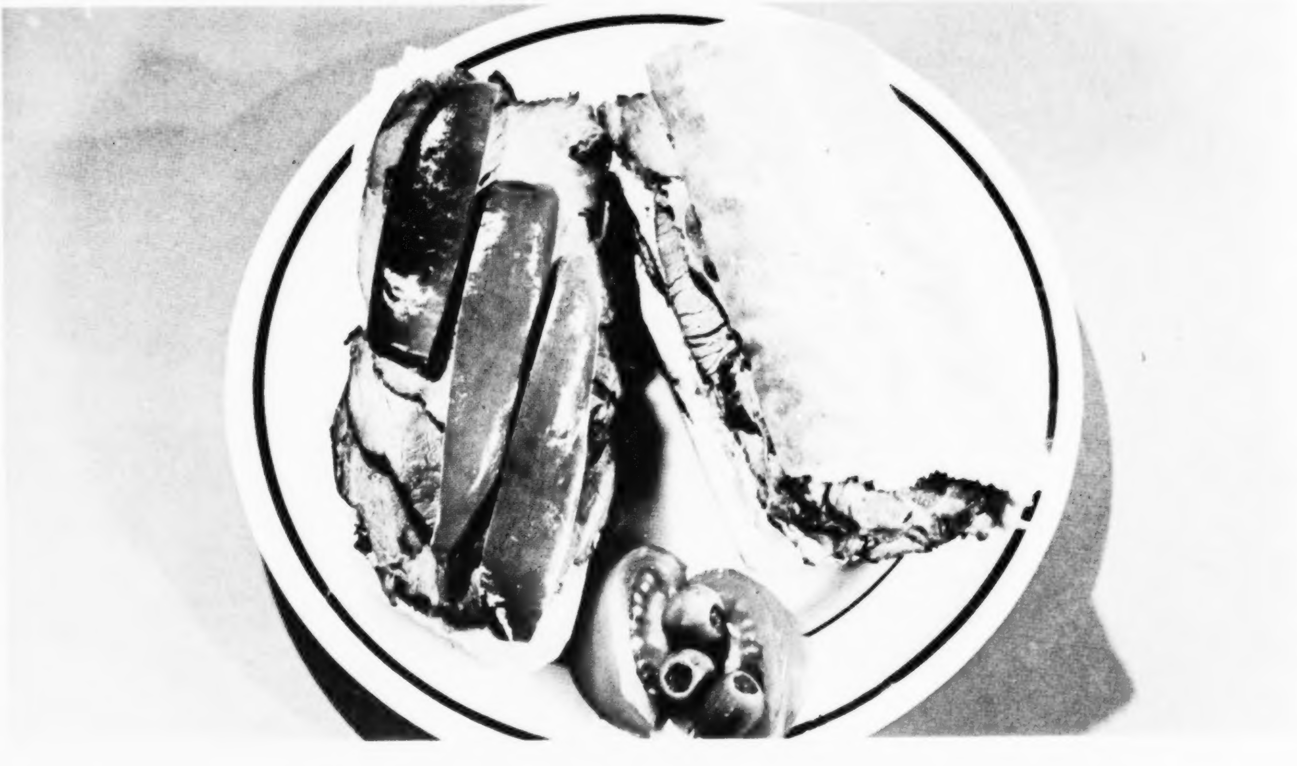
(OVER)

NOTE: 1. In Step 1, 5 lb 9 oz dry onions A.P. will yield 5 lb chopped onions.
2. In Step 2, when grilling beef patties with soy concentrate reduce cooking time by one minute per side.
3. In Step 3, 10 oz (3⅓ cups) dehydrated onions may be used. See Recipe Card No. A–11.

VARIATIONS

1. CHILI SIZE WITH BEANS: In Step 1, use 6 lb 14 oz (1–No. 10 cn) canned kidney beans. Drain and add to chili con carne in Step 1. Mix well; heat thoroughly. Follow Step 2. In Step 3, use ⅓ cup chili mixture. Follow Step 4.
2. CHILI SIZE WITH BEANS (CHILI CON CARNE): Omit ingredients in Step 1. Prepare ⅕ recipe Chili Con Carne (Recipe No. L–28). Follow Steps 2 through 4.

ITALIAN PEPPER BEEF SANDWICH



HOT ROAST TURKEY SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, boneless, cooked	18 lb 12 oz	....	....	1. Slice turkey into thin slices, 16 to 24 per pound.
Bread	12 lb	200 slices	....	2. Place 3 to 4 slices turkey on 1 slice of bread; top with second slice of bread.
Gravy, turkey	....	3⅜ gal	....	3. Prepare 1½ recipe for Turkey Gravy (Recipe No. O–16–8). Pour about ½ cup (1 No. B ladle) hot gravy over sandwich. Serve immediately.

NOTE: In Step 1, 27 lb turkey, boneless, raw may be used. See Recipe No. L–162 for cooking directions.

HOT CORNED BEEF SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Corned beef, cooked	18 lb 12 oz	....	....	1. Slice corned beef into thin slices, 16 to 24 slices per pound.
Bread, rye	12 lb	200 slices	....	2. Place 3 to 4 slices on 1 slice of bread; top with second slice of bread. Serve immediately.

NOTE: 1. In Step 1, 32 lb 3 oz beef, corned, frozen will yield about 18 lb 12 oz cooked corned beef. See Recipe No. L–44 for cooking directions.

2. In Step 2, 12 lb white or pumpernickel bread or sandwich rolls may be used.

HOT ROAST BEEF SANDWICH

N. SANDWICHES No. 35(1)

HOT ROAST PORK SANDWICH

N. SANDWICHES No. 36

YIELD: 100 Portions

EACH PORTION: 1 Sandwich

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork loin, boned, cooked	18 lb 12 oz	....	....	1. Slice pork into thin slices, 16 to 24 slices per pound.
Bread	12 lb	200 slices	....	2. Place 3 to 4 slices pork on one slice of bread. Top with second slice of bread.
Gravy, brown	....	3⅜ gal ..	....	3. Prepare 1½ recipe for Brown Gravy (Recipe No. O–16) using pork drippings. Pour about ½ cup (1–No. B ladle) hot gravy over sandwich. Serve immediately.

NOTE: In Step 1, 29 lb 4 oz pork loin, boned, will yield about 18 lb 12 oz cooked pork. See Recipe No. L–81 for cooking directions.

VARIATION

1. HOT ROAST PORK SANDWICH (FRESH HAM): In Step 1, 18 lb 12 oz cooked fresh ham may be used for pork. 30 lb 12 oz pork, ham, boneless, will yield about 18 lb 12 oz cooked fresh ham. See Recipe No. L–96 for cooking directions.

GRILLED HAM, EGG, AND CHEESE SANDWICH

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
				TEMPERATURE: 325°F. Griddle
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned	6 lb 4 oz .	100 slices	....	1. Slice ham into 1 oz slices. Grill until lightly browned.
Eggs, fresh, whole .	10 lb	100 eggs	....	2. Break one egg at a time into small bowl; pour onto griddle; break yolk; place 1 slice hot ham on top of egg.
Cheese, American, processed, sliced	6 lb 4 oz .	100 slices	....	3. Place 1 slice cheese on top of ham. Continue to cook until cheese melts.
Sandwich buns	....	100 buns	....	4. Serve hot on split buns.

NOTE: 1. In Step 1, 6 lb 4 oz ham, boneless, cooked, frozen, may be used.
2. In Step 4, buns may be toasted.

(OVER)

VARIATIONS

1. GRILLED BACON, EGG, AND CHEESE SANDWICH: In Step 1, omit ham. Use 12 lb (200 slices) bacon; grill according to instructions in Recipe No. L-2 or L-3. Follow Steps 2 through 4.
2. GRILLED HAM AND EGG SANDWICH: Follow Steps 1 and 2. In Step 3, omit cheese. Follow Step 4.
3. GRILLED SAUSAGE, EGG, AND CHEESE SANDWICH: In Step 1, omit ham. Use 12 lb 8 oz (100-2 oz) precooked sausage patties; prepare according to instructions on container. Follow Steps 2 through 4.

JIMBO

YIELD: 100 Portions	EACH PORTION: 1 Sandwich
	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw .	6 lb	100 slices	....	1. Cook bacon according to Recipe No. L–2 or L–3. Drain. Set aside for use in Step 3.
Ham, canned	12 lb 8 oz	....	....	2. Slice ham into very thin slices.
Cheese, American, processed, sliced Sandwich buns	6 lb 4 oz	100 slices 100 buns	....	3. Place 2 oz ham, 1 slice cheese, and 1 slice bacon on bottom half of bun; top with other half of bun. Wrap each sandwich in foil. 4. Heat 15 to 20 minutes. Serve hot.

(OVER)

NOTE: 1. In Step 2, 12 lb 8 oz ham, boneless, cooked, frozen, may be used.
2. In Step 3, use 1 recipe for Sandwich Buns (Recipe Card D–G–6–3).
3. In Step 3, 6 lb 4 oz cheese food, American, processed, sliced may be used.

VARIATION

1. GRILLED JIMBO: Follow Steps 1 and 2. In Step 3, use 12 lb bread (200 slices) for sandwich buns. Omit Step 4. Use 2 lb (1 qt) melted butter or margarine; brush top and bottom of sandwiches. Grill on 400°F. griddle until golden brown on each side and cheese is melted. Serve hot.

HAMBURGER HERO SANDWICH

YIELD: 100 Portions (3 Pans)				EACH PORTION: 1 Sandwich
PAN SIZE: 18 by 26–inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	15 lb	....	....	1. Cook beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Soup and Gravy base, beef	2 oz	¼ cup ...	....	2. Add Soup and Gravy base, pepper, oregano, garlic and catsup. Mix well; bring to a simmer. Set aside for use in Step 4.
Pepper, black	1 oz	¼ cup ...	....	
Oregano, ground ..	1 oz	5 tbsp ...	....	
Garlic, dehydrated	2 oz	5⅓ tbsp .	....	
Catsup, tomato	1 lb 8 oz .	2⅔ cups	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, French	25 lb	....	....	3. Cut bread lengthwise; scoop out inside of bottom half leaving thin layer of bread. Cut loaves crosswise into equal pieces to yield 100 portions.
Onions, dry, thinly sliced, 1/8-inch rings	3 lb	2¼ qt ...	....	4. Spread ⅓ cup (1–No. 12 scoop) beef mixture on bottom half of each sandwich. Place 4 onion rings, 8 pieces sweet pepper, 4 slices tomato, and 2½ slices cheese on top of beef mixture.
Peppers, sweet, fresh, 1/8-inch rings, cut in half	3 lb	1 gal	....	
Tomatoes, fresh, thinly sliced	20 lb	400 slices	....	5. Sprinkle lightly with oregano. 6. Top with other half of bread.
Cheese, Provolone, thinly sliced	16 lb	250 slices	....	7. Wrap each sandwich in foil; bake 20 minutes. Serve hot.
Oregano, ground ..	1 oz	5 tbsp ...	....	

(CONTINUED)

HAMBURGER HERO SANDWICH

NOTE: 1. In Step 3, 100 French rolls (4 oz each) may be used for French bread. Split in half lengthwise.

2. In Step 4: 3 lb 5 oz dry onions A.P. will yield 3 lb thinly sliced onion rings.
3 lb 11 oz fresh sweet peppers A.P. will yield 3 lb pepper rings.
20 lb 4 oz fresh tomatoes A.P. will yield 20 lb thinly sliced tomatoes.

TACO BURGER

YIELD: 100 Portions

EACH PORTION: 1 Sandwich

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, ground, thawed	12 lb	. . . .	. . . .	1. Cook beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Salt . . . . Chili powder . . . . . Cumin, ground . . . . Pepper, red, ground	1 oz . . . . . 4 oz	1⅔ tbsp . ¾ cup . . . 1 tbsp . . . 1 tsp	. . . .	2. Add salt, chili powder, cumin, and red pepper to beef mixture; mix well. Set aside for use in Step 5.
Shortening, melted or salad oil Flour, wheat, general purpose, sifted	8 oz . . . . . 6 oz	1 cup . . . . 1½ cups .	. . . .	3. Add flour to shortening; blend until smooth; cook over low heat 2 minutes.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomato paste, canned	10 oz	1¼ cups (⅓ No. 2½ cn)	. . . .	4. Add tomato paste and Soup and Gravy base to hot water. Add flour mixture; bring to a boil, stirring constantly. Reduce heat; simmer 10 minutes or until thickened.
Soup and Gravy base, beef	2½ oz . . .	⅓ cup . .	. . . .	
Water, hot	. . . .	2½ qt . . .	. . . .	5. Combine with meat mixture; mix well; bring to a simmer.
Sandwich buns	. . . .	100 buns	. . . .	6. On bottom half of bun, place ½ slice cheese, ⅓ cup (1–No. 12 scoop) meat mixture, and 2½ tbsp lettuce. Cover with top half of bun. Serve hot.
Cheese, American, processed, sliced, cut in half	3 lb 2 oz .	50 slices .	. . . .	
Lettuce, shredded .	4 lb	1 gal	. . . .	

NOTE: 1. In Step 4, ⅓–36 oz cn canned tomato juice concentrate may be used.
2. In Step 6, 3 lb 2 oz cheese food, American, processed, sliced may be used.
3. In Step 6, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb shredded lettuce.

EASTERN SANDWICH

(Egg and Green Pepper)

YIELD: 100 Portions	EACH PORTION: 1 Sandwich
	TEMPERATURE: 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	4 lb	3 qt	. . . .	1. Sauté onions and peppers in shortening or salad oil until lightly browned.
Peppers, sweet, fresh, chopped	2 lb	1½ qt . . .	. . . .	
Shortening, melted or salad oil	1 lb	2 cups . . .	. . . .	
Eggs, whole, slightly beaten	14 lb . . .	1¾ gal (140 eggs)	. . . .	2. Combine sautéed vegetables, eggs, salt, and pepper; mix well. 3. Pour ⅓ cup mixture on lightly greased griddle. Cook until both sides are lightly browned.
Salt	3½ oz . . .	5 tbsp . . .	. . . .	
Pepper, black		2 tsp	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread	12 lb	200 slices	. . . .	4. Place omelet on 1 slice bread; top with lettuce and second slice of bread. Serve hot.
Lettuce, fresh, trimmed (optional)	4 lb	. . . .	. . . .	

NOTE: 1. In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions, and 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.

2. In Step 1, 8 oz (2⅔ cups) dehydrated onions and 5¼ oz (4 cups) dehydrated green peppers (See Recipe Card A–11) or 2 lb frozen, diced green peppers may be used.

3. In Step 4, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

MONTE CARLO SANDWICH

(Open–Faced Turkey and Ham)

YIELD: 100 Portions				EACH PORTION: 1 Sandwich
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Thousand Island Dressing	....	1½ gal ..	....	1. Prepare 1½ gal Thousand Island Dressing. (See Recipe No. M–70.) Set aside for use in Step 6.
Bacon, sliced, raw .	12 lb	200 slices	....	2. Prepare bacon according to Recipe No. L–2 or L–3. Set aside for use in Step 4.
Ham, cooked ..... Turkey, cooked ...	6 lb 4 oz . 6 lb 4 oz .	100 slices 100 slices	....	3. Slice ham and turkey into thin slices, about 16 per pound.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, pumpernickel or rye	6 lb	100 slices	....	4. Place lettuce leaf, 2 slices tomato, 1 slice ham, 1 slice turkey, 2 egg slices, and 2 strips bacon on 1 slice bread. 5. Serve immediately or refrigerate until ready to serve.
Lettuce, fresh, trimmed	4 lb	....	....	
Tomatoes, fresh, thinly sliced	10 lb	200 slices	....	
Eggs, hard cooked, sliced	....	24 eggs (200 slices)	....	
				6. Just before serving, pour about ¼ cup (1–No. A ladle) Thousand Island Dressing on top.

NOTE: 1. In Step 1, 1½ gal prepared ready–to–use dressing may be used.
2. In Step 3, 7 lb 8 oz canned ham will yield about 6 lb 4 oz cooked ham.
3. In Step 3, 6 lb 4 oz turkey, boneless, frozen, cooked or 9 lb 6 oz boneless frozen, raw turkey may be used. Prepare according to Recipe No. L–162–1.
4. In Step 4, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce and 10 lb 4 oz fresh tomatoes A.P. will yield 10 lb (200 slices) sliced tomatoes.

N. SANDWICHES No. 44

ITALIAN VEAL CUTLET SUBMARINE SANDWICH

YIELD: 100 Portions

EACH PORTION: 1 Sandwich

TEMPERATURE: 350° F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sauce mix, tomato basic Water, cold	4 lb	4–No. 2½ cn 1 gal		1. Combine sauce mix and cold water; mix until smooth.
Water, boiling		1½ gal		2. Add boiling water, stirring constantly.
Oregano, ground Basil, sweet, ground Thyme, ground		2 tsp 2 tsp 2 tsp		3. Add oregano, basil, and thyme; stir well. 4. Cook over medium heat until sauce boils; simmer 1 minute or until thickened. Set aside for use in Step 6.
Veal, steaks, breaded, frozen	34 lb 6 oz	100 each		5. Fry steaks 5 to 7 minutes or until lightly browned. Cool slightly; cut each steak in half diagonally.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rolls, French	25 lb	100 rolls (4 oz each)	....	6. Split French rolls almost through. Spread 1 oz (2 tbsp – 1–AA ladle) sauce on bottom half of each roll. Add 2 steak halves; ladle 2 oz (¼ cup – 1 A ladle) sauce over steak halves.
Cheese, pizza blend	1 lb 8 oz .	6¼ cups .	....	7. Sprinkle about 1 tbsp cheese over each sandwich; close top. Serve immediately.

NOTE: In Step 1, 19 lb 8 oz (3–No. 10 cn) canned Pizza Sauce may be used.

O. SAUCES, GRAVIES, AND DRESSINGS

DIRECTIONS FOR MAKING CREAM OR WHITE SAUCE

INGREDIENTS	WEIGHTS	MEASURES		COLD ROUX METHOD
THIN (1 Gal)				1. Blend butter or margarine and flour together; stir until smooth.
Butter or margarine, melted	8 oz	1 cup		
Flour, wheat, general purpose, sifted	4 oz	1 cup		
MEDIUM (1 Gal 12 oz)				
Butter or margarine, melted	1 lb	2 cups		
Flour, wheat, general purpose, sifted	8 oz	2 cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		COLD ROUX METHOD
THICK (1 Gal 24 oz)				
Butter or margarine, melted	1 lb 8 oz .	3 cups . . .	. . . .	
Flour, wheat, general purpose, sifted	1 lb	1 qt	. . . .	
Milk, nonfat, dry . .	13 oz	2⅞ cups .	. . . .	2. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Water, warm	. . . .	3¾ qt . . .	. . . .	3. Add roux to milk, stirring constantly.
Salt	1⅓ oz . .	2 tbsp . . .	. . . .	4. Add salt. Simmer 10 to 15 minutes or until thickened. Stir as necessary.

(CONTINUED)

INGREDIENTS	WEIGHTS	MEASURES		WARM ROUX METHOD
THIN (1 Gal)				
Butter or margarine	8 oz	1 cup		1. Melt butter or margarine over low heat. 2. Add flour gradually; stir with a wire whip until mixture is smooth. Cook about 15 minutes. Stir while cooking.
Flour, wheat, general purpose, sifted	4 oz	1 cup		
MEDIUM (1 Gal 12 oz)				
Butter or margarine	1 lb	2 cups		
Flour, wheat, general purpose, sifted	8 oz	2 cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		WARM ROUX METHOD
THICK (1 Gal 24 oz)				
Butter or margarine	1 lb 8 oz .	3 cups . . .	. . . .	
Flour, wheat, general purpose, sifted	1 lb	1 qt	. . . .	
Milk, nonfat, dry . .	13 oz	2⅞ cups .	. . . .	3. Add dry milk and salt to roux; blend thoroughly.
Salt	1⅓ oz . .	2 tbsp . . .	. . . .	
Water, hot	. . . .	3¾ qt . . .	. . . .	4. Add water gradually, stirring constantly. 5. Simmer 5 to 10 minutes. Stir as necessary.

NOTE: 1. In Step 1, dry milk may be added without first reconstituting; roux may then be added to warm water in Step 3.

2. White Sauce Mix may be used for all ingredients. Prepare according to instructions on container.

VARIATIONS OF CREAM OR WHITE SAUCE

To 1 gal medium White Sauce (Recipe Card O–G–2) any one of the following may be added:

1. CELERY SAUCE: 1 qt (1 lb 12 oz A.P.) diced, cooked, drained celery.
2. CHEESE SAUCE (PLAIN): 1 lb 8 oz (4½ cups) ground or shredded cheese. (Cheese Sauce Mix may be used for all ingredients. Prepare according to instructions on container.)
3. CHEESE AND TOMATO SAUCE: 1 lb 8 oz (4½ cups) ground or shredded cheddar cheese and 2 cups drained and crushed canned tomatoes. DO NOT BOIL.
4. CURRY SAUCE: Blend ¼ cup chopped, cooked onions and 3 tbsp curry powder together to make a paste; add to sauce.
5. EGG SAUCE: 12 hard cooked eggs, finely chopped.
6. HORSERADISH SAUCE: 3 cups drained horseradish.
7. MUSHROOM SAUCE: 1 lb 8 oz (1½–Jumbo cn or 3–8Z cn) canned mushrooms, drained and chopped.
8. ONION SAUCE: ½ cup chopped, cooked onions.
9. OYSTER SAUCE: 3 cups cooked, drained and cut–up oysters.
10. PARSLEY SAUCE: 2 cups minced fresh parsley.
11. PEPPER SAUCE: ½ cup chopped, cooked sweet peppers, 1 cup chopped, sweet cucumber pickles, 1 tsp ground mustard, 1 tsp celery seed.
12. PIMIENTO SAUCE: 14 oz (½–No. 2½ cn or 2–7 oz cn) canned pimientos, drained and chopped.

CHERRY SAUCE

(For Meat)

YIELD: 100 Portions (4¾ Quarts) EACH PORTION: 3 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cherries, canned, red tart (sour), pitted	6 lb 7 oz .	3 qt (1–No. 10 cn)	....	1. Add sugar and salt to cherries. Bring to a boil. Remove from heat; set aside for use in Step 3.
Sugar, granulated .	2 lb 12 oz	1½ qt ...	....	
Salt	....	⅔ tbsp ..	....	
Starch, corn	5 oz	1 cup	....	2. Blend cornstarch and water to make a smooth paste. 3. Add paste to cherries, stirring constantly. Cook 5 to 7 minutes or until thick and clear, stirring constantly. Remove from heat.
Water, cold	....	1 qt	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	2 oz	¼ cup ...	....	4. Add butter or margarine and lemon juice; mix well.
Juice, lemon	....	½ cup ...	....	5. Serve hot or cold.

NOTE: In Step 4, 12 oz lemon A.P. (3 lemons) will yield ½ cup juice.

CHILI MUSTARD SAUCE

YIELD: 100 Portions (6¼ Cups) EACH PORTION: 1 Tablespoon

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown	1 lb 8 oz	1 qt		1. Blend together brown sugar, mustard, and chili sauce.
Mustard, prepared		1 qt		2. Serve hot or cold.
Chili sauce	1 lb 8 oz	3 cups (2–12 oz bt)		

NOTE: In Step 1, 3 cups tomato catsup may be used for the chili sauce.

HOT MUSTARD SAUCE

YIELD: 100 Portions (3 Quarts) EACH PORTION: 2 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Stock		3 qt		1. Heat stock.
Salt		⅔ tbsp		2. Combine salt, pepper, cornstarch, sugar, and water to make a smooth paste. Stir gradually into hot stock. Cook until smooth and thickened, stirring constantly.
Pepper, black		½ tsp		
Starch, corn	8 oz	1¾ cups		
Sugar, granulated	1½ oz	3 tbsp		
Water, cold		1 cup		
Mustard, prepared	8 oz	1 cup		3. Add mustard, horseradish, vinegar, and butter or margarine; stir until smooth.
Horseradish, prepared	8 oz	¾ cup		
Vinegar		¼ cup		
Butter or margarine	2 oz	¼ cup		

NOTE: 1. In Step 1, 3 oz Soup and Gravy base beef, chicken, or ham, may be used. See Recipe Card A-12. Omit salt in Step 2; season to taste.

2. In Step 3, ½ oz (2⅓ tbsp) dehydrated horseradish (See Recipe Card A-17) or ½ oz (2⅓ tbsp) frozen horseradish may be used.

O. SAUCES, GRAVIES, AND DRESSINGS No. 8

SWEET SOUR SAUCE

(Chinese Duck Sauce)

YIELD: 100 Portions (3½ Quart) EACH PORTION: 2 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Jam, peach	8 lb	3 qt (3½–No. 2½ cn or 4– 2 lb jar)		1. Combine jam, vinegar, water and soy sauce. Blend well.
Vinegar		1½ cups		
Water		½ cup		
Soy Sauce (optional)		3 tbsp		

NOTE: Serve with egg rolls.

PINEAPPLE SAUCE

(For Meat)

YIELD: 100 Portions (1½ Gallons) EACH PORTION: 3⅔ Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling Sugar, granulated Salt	 5 lb 	3 qt 2¾ qt 1 tsp		1. Add sugar and salt to water; stir until dissolved.
Starch, corn Water,cold	8 oz 	1¾ cups 1 qt		2. Blend cornstarch and cold water to make a smooth paste. Add paste to hot water, stirring constantly; cook 10 minutes or until thick and clear, stirring constantly.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	1 lb	2 cups ...	....	3. Add butter or margarine, pineapple, nutmeg, lemon juice, and rind; mix; allow to return to boiling point. 4. Serve hot.
Pineapple, canned, crushed, undrained	6 lb 13 oz	3 qt (1–No. 10 cn)	....	
Nutmeg, ground ...	....	1 tsp	....	
Juice, lemon	....	½ cup ...	....	
Lemon rind, grated (optional)	....	2 tbsp ...	....	

NOTE: In Step 3, 12 oz lemons A.P. (3 lemons) will yield ½ cup juice.

RAISIN SAUCE

(For Ham)

YIELD: 100 Portions (1¼ Gallons) EACH PORTION: 3 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown	1 lb 8 oz	1 qt		1. Combine brown sugar and water; stir until dissolved. 2. Add raisins; bring to a slow boil.
Water		3 qt		
Raisins, washed, drained	2 lb	1½ qt		
Starch, corn	5 oz	1 cup		3. Blend cornstarch and cold water to make a smooth paste. Add salt, cinnamon, and cloves. 4. Slowly add cornstarch mixture to boiling raisin mixture, stirring constantly. 5. Bring combined mixture to a boil, cook 5 minutes or until mixture is thick and clear, stirring constantly. 6. Remove from heat.
Water, cold		1 qt		
Salt		2 tsp		
Cinnamon, ground		1 tsp		
Cloves, ground		½ tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Juice, lemon	....	6 tbsp ...	....	7. Add lemon juice; stir well. Serve hot.

NOTE: In Step 7, 8 oz lemons A.P. (2 lemons) will yield 6 tbsp juice.

TARTAR SAUCE

YIELD: 100 Portions (3½ Quarts)				EACH PORTION: 2 Tablespoons
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad Dressing	4 lb 8 oz	2¼ qt		1. Combine Salad Dressing, relish, parsley, pimientos, onions, paprika, and red pepper. 2. Cover; refrigerate to chill. Keep refrigerated until ready to serve.
Relish, pickle, sweet	2 lb	1 qt		
Parsley, fresh, chopped		3 tbsp		
Pimientos, canned, drained, finely chopped	7 oz	1 cup (¼–No. 2½ cn)		
Onions, dry, finely chopped	4 oz	½ cup		
Paprika, ground		½ tsp		
Pepper, red, ground		⅛ tsp		

(OVER)

NOTE: 1. In Step 1, 1–7 oz cn canned pimientos may be used.
2. In Step 1, ½ oz (3 tbsp) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 1, 4½ oz dry onions A.P. will yield 4 oz finely chopped onions.

VARIATION

1. DILL TARTAR SAUCE: In Step 1, omit sweet pickle relish. Add 1 qt chopped dill pickles and ¼ cup prepared mustard. Follow Step 2.

TERIYAKI SAUCE

YIELD: 100 Portions (2 Gallons)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soy sauce Salad oil Juice, pineapple Water		3 qt 2 cups 1½ qt (1–No. 3 cyl cn) 2 qt		1. Combine soy sauce, salad oil, pineapple juice, and water.
Garlic, dry, minced Ginger, ground Garlic salt Sugar, brown Juice, lemon Vinegar	 2 oz 2 oz 1 lb 8 oz 	2 tbsp (6 cloves) 6 tbsp ¼ cup 1 qt ¾ cup 1 cup		2. Add garlic, ginger, garlic salt, brown sugar, lemon juice, vinegar, monosodium glutamate, and onions; stir to mix well.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Monosodium glutamate (optional)	2 oz	5 tbsp ...	....	
Onions, dry, finely chopped	12 oz	2¼ cups .	....	

NOTE: 1. In Step 2, 1½ tsp dehydrated garlic may be used. See Recipe Card A–17.
2. In Step 2, 1 lb lemons A.P. (4 lemons) will yield ¾ cup juice.
3. In Step 2, 13 oz dry onions A.P. will yield 12 oz finely chopped onions.
4. In Step 2, 1½ oz (⅓ cup plus 3 tbsp) dehydrated onions may be used. See Recipe Card A–11.
5. This sauce may be used for beef, chicken, or pork. Pour 1 gal sauce over meat, cover; refrigerate to marinate meat 2 hours before cooking. Drain well.

TOMATO SAUCE

YIELD: 100 Portions (6½ Quarts) EACH PORTION: ¼ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot		1¼ gal		1. Combine water, tomato paste, sugar, salt, pepper, and red pepper. Bring to a boil; reduce to a simmer.
Tomato paste, canned	2 lb 14 oz	5¼ cups (1½–No. 2½ cn)		
Sugar, granulated	4 oz	½ cup		
Salt	2 oz	3 tbsp		
Pepper, black		1 tsp		
Pepper, red, ground		½ tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, finely chopped	1 lb 8 oz .	1 qt	....	2. Sauté onions and garlic in shortening or bacon fat 5 minutes or until onions are tender and lightly browned.
Garlic, dry, chopped (optional)	....	1 clove ..	....	
Shortening or bacon fat	1 lb	2¼ cups .	....	
Flour, wheat, general purpose, sifted	8 oz	2 cups ...	....	3. Add flour to sautéed mixture; stir until well blended. Cook 5 minutes. 4. Add flour–onion mixture to tomato mixture, stirring constantly. 5. Bring to a boil; reduce heat; simmer 15 minutes.

NOTE: 1. In Step 1, 1½–36 oz cn canned tomato juice concentrate may be substituted for tomato paste. Reduce salt to 1 oz (1⅔ tbsp).

2. In Step 2, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz finely chopped onions.
3. In Step 2, 3 oz (1 cup) dehydrated onions may be used. See Recipe Card A–11.
4. Sauce Mix, Tomato Basic may be used for all ingredients. Prepare according to instructions on container.

O. SAUCES, GRAVIES, AND DRESSINGS No. 18

NATURAL PAN GRAVY

YIELD: 100 Portions (3 Quarts)				EACH PORTION: 2 Tablespoons
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Drippings and meat juices, hot Water, boiling		2 qt 1 qt		1. Skim excess fat from meat drippings. 2. Pour water into drippings. 3. Stir; scrape bottom and sides of pan until drippings, water, and brown particles are well blended.
Worcestershire sauce Salt Pepper, black		6 tbsp 1 tbsp 1 tbsp		4. Add Worcestershire sauce, salt, and pepper. Heat to serving temperature.

O. SAUCES, GRAVIES, AND DRESSINGS No. 20

CORN BREAD DRESSING

YIELD: 100 Portions (2 Pans) **EACH PORTION**: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan **TEMPERATURE**: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, finely chopped	3 lb	2¼ qt		1. Sauté celery and onions in salad oil or melted shortening until tender.
Onions, dry, finely chopped	3 lb	2¼ qt		
Salad oil or shortening, melted		1 qt		
Bread, day old, diced	6 lb	3¾ gal		2. Combine breads, salt, pepper, and poultry seasoning. Toss lightly.
Corn bread, coarse crumbs	4 lb 8 oz	5½ qt		3. Pour sautéed vegetables over bread mixture; toss lightly.
Salt	2 oz	3 tbsp		
Pepper, black		1 tbsp		

READEX FICHE

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Poultry seasoning, ground	1 oz	¼ cup ...	....	
Stock, chicken or turkey Eggs, whole, beaten	.... 1 lb	1¼ gal .. 2 cups (10 eggs)	....	4. Mix stock and eggs together; pour over bread and vegetable mixture; mix lightly but well. 5. Place an equal quantity of mixture in each well greased pan. 6. Bake 1 hour or until top is lightly browned.

NOTE: 1. In Step 1, 4 lb 2 oz fresh celery A.P. will yield 3 lb finely chopped celery, and 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.

2. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe Card A-11.

3. In Step 4, 5 oz (¾ cup) Soup and Gravy base, chicken may be used. See Recipe Card A-12. Omit salt and season to taste.

4. Corn bread may be prepared the day before. Prepare ½ recipe for Corn Bread (Recipe No. D-14 or D-15).

SAVORY BREAD DRESSING

YIELD: 100 Portions (1 Pan)				EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, finely chopped	2 lb	1½ qt ...	....	1. Sauté celery and onions in butter or margarine until tender.
Onions, dry, finely chopped	2 lb	1½ qt ...	....	
Butter or margarine	2 lb	1 qt	....	
Bread, day old, diced	10 lb	6¼ gal ..	....	2. Pour sautéed vegetables over bread; toss lightly.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Stock or water		1½ gal		3. Combine stock or water, salt, poultry seasoning, pepper, and thyme; add to bread mixture. Mix lightly but well. Do not overmix.
Salt	2 oz	3 tbsp		
Poultry seasoning		2 tbsp		
Pepper, black		1 tbsp		
Thyme, ground		2 tbsp		4. Place mixture in well greased pan.
				5. Bake 1 to 1½ hours or until top is lightly browned.

NOTE: 1. In Step 1, 2 lb 12 oz fresh celery A.P. will yield 2 lb finely chopped celery and 2 lb 4 oz dry onions A.P. will yield 2 lb finely chopped onions.

2. In Step 1, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A-11.

3. In Step 3, 6 oz (⅞ cup) Soup and Gravy base, beef or chicken, may be used. See Recipe Card A-12. Omit salt and season to taste.

(CONTINUED)

SAVORY BREAD DRESSING

VARIATIONS

1. APPLE DRESSING: In Step 1, sauté 2 lb (2½ qt (2 lb 9 oz A.P.)) peeled, diced, cooking apples with celery and onions. Follow Steps 2 through 5.
2. GIBLET DRESSING: Cook 2 lb (approx 1 qt) giblets until tender. Drain; reserve liquid and chop giblets. Follow Steps 1 and 2. In Step 3, add reserved liquid and chopped giblets. Follow Steps 4 and 5.
3. OYSTER DRESSING: Follow Steps 1 and 2. In Step 3, use 4¾ qt stock or water; add 2 qt oysters. Follow Steps 4 and 5.
4. RAISIN DRESSING: Follow Steps 1 and 2. In Step 3, add 1 lb 8 oz (3 cups) washed, drained raisins. Follow Steps 4 and 5.
5. SAUSAGE DRESSING: In Step 1, drain the sautéed vegetables; blend with 3 lb cooked, chopped, drained pork sausage. Follow Steps 2 through 5.

CHINESE MUSTARD SAUCE

YIELD: 100 Portions (3 Cups)				EACH PORTION: 1 Teaspoon
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mustard, flour	8 oz	2½ cups		1. Add water gradually to mustard; blend until smooth.
Water		1½ cups		

NOTE: 1. Serve with egg rolls.
2. If a hotter sauce is desired, cover and refrigerate overnight.

P. SOUPS

BEEF STOCK

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES	
Beef bones, cracked (if available)	22 to 30 lb	....	....
Beef trimmings	10 lb	....	....
Water	....	7 gal	....
Carrots, fresh, chopped	1 lb	3 cups	....
Celery, fresh, chopped	1 lb	3 cups	....
Onions, dry, chopped	1 lb	3 cups	....
Bay leaves	....	3 leaves	....
Pepper, black	....	1 tsp	....
Salt	5 oz	½ cup	....

METHOD

1. Place bones, beef trimmings and water in kettle.
2. Add carrots, celery, onions, bay leaves, pepper, and salt. Cover; bring to a boil; reduce heat; simmer about 5 hours. Strain, if desired.
3. Cool stock as quickly as possible. (Divide stock in two or more batches, if necessary, to hasten cooling.) Refrigerate until needed.
4. Before using, remove layer of hardened fat from top of stock.

(OVER)

NOTE: 1. In Step 1, if beef bones are not available, 1 lb 8 oz Soup and Gravy base, beef, may be used. See Recipe Card A–12. Omit salt and season to taste.

2. In Step 2: 1 lb 4 oz fresh carrots A.P. will yield 1 lb chopped carrots.
1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.

3. In Step 3, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A–11.

VARIATIONS

1. BEEF BARLEY SOUP: Bring 6¼ gal prepared stock to a boil; add 3 lb (1½ qt) barley. Simmer, stirring frequently, about 20 minutes or until barley is tender. Season to taste.
2. BEEF NOODLE SOUP: Bring 6¼ gal prepared stock to a boil; add 1 lb (1½ qt) noodles. Simmer, stirring frequently, about 15 minutes or until noodles are tender. Season to taste.
3. BEEF RICE SOUP: Bring 6¼ gal prepared stock to a boil; add 2 lb (4⅔ cups) rice. Simmer, stirring frequently, about 15 minutes or until rice is tender. Season to taste.

TURKEY STOCK

P. SOUPS No. 2

YIELD: 100 Portions (6¼ Gallons)

EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey bones	From 65 lb RTC issue			1. Place turkey bones and water in steam jacketed kettle or cooking pot.
Water, hot		7½ gal		
Celery, fresh, leaves and stalks, chopped	1 lb	3 cups		2. Add celery, onions, carrots, bay leaves, salt, and pepper. 3. Cover; bring to a boil; reduce heat; simmer 2 to 3 hours. Strain. 4. Cool stock as quickly as possible. (Divide stock in two or more batches, if necessary, to hasten cooling.) Refrigerate until needed. 5. Before using, remove layer of hardened fat from surface of stock and reserve for cooking.
Onions, dry, chopped	1 lb	3 cups		
Carrots, fresh, diced	1 lb	3½ cups		
Bay leaves		2 leaves		
Salt	5 oz	½ cup		
Pepper, black		2 tsp		

(OVER)

NOTE: 1. In Step 1, 1 lb 8 oz Soup and Gravy base, chicken may be used for all ingredients. Prepare stock according to Recipe Card A-12.

2. In Step 2: 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
1 lb 4 oz fresh carrots A.P. will yield 1 lb diced carrots.

3. In Step 2, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.

VARIATIONS

1. TURKEY OR CHICKEN NOODLE SOUP: Bring 6¼ gal prepared stock to a boil; add 1 lb (1½ qt) noodles. Simmer, stirring frequently, about 15 minutes or until noodles are tender. Season to taste.
2. TURKEY OR CHICKEN RICE SOUP: Bring 6¼ gal prepared stock to a boil; add 1 lb 12 oz (1 qt) rice. Simmer, stirring frequently, about 15 minutes or until rice is tender. Season to taste.

CREOLE SOUP

YIELD: 100 Portion (6¼ Gallons)				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	2 lb	1½ qt		1. Sauté onions and peppers in salad oil or melted shortening 5 minutes; stir occasionally.
Peppers, sweet, fresh, chopped	2 lb	1½ qt		
Salad oil or shortening, melted		1½ cups		
Stock, beef or chicken		6 gal		2. Add stock, salt, pepper, spaghetti, and tomato paste to sautéed vegetables. Bring to a boil; reduce heat; simmer 30 minutes.
Salt	3 oz	4⅔ tbsp		
Pepper, black		2 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Spaghetti, 2-inch pieces	1 lb 8 oz .	3 qt	....	
Tomato paste, canned	2 lb 8 oz .	1 qt (1¼-No. 2½ cn)	....	

NOTE: 1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions, and 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
2. In Step 1, 4 oz (1⅓ cups) dehydrated onions and 5½ oz (1 qt) dehydrated green peppers (See Recipe Card A-11) or 2 lb frozen, diced, green peppers may be used.
3. In Step 2, see Recipe No. P-1 for Beef Stock.
4. In Step 2, 1 lb 8 oz Soup and Gravy base, beef or chicken, may be used. See Recipe Card A-12. Omit salt and season to taste.
5. In Step 2, 1 lb 8 oz vermicelli may be used for spaghetti.
6. In Step 2, 1¼-36 oz cn canned tomato juice concentrate may be used for tomato paste.

ONION SOUP

P. SOUPS No. 4

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Stock, beef, clear .	....	6 gal	....	1. Bring beef stock to boiling point.
Onions, dry, thinly sliced	15 lb	11¼ qt ..	....	2. Sauté onions in shortening or salad oil until lightly browned. Remove from fat, set aside for use in Step 4.
Shortening, melted, or salad oil	1 lb 8 oz .	3⅓ cups	....	
Flour, wheat, general purpose, sifted	8 oz	2 cups ...	....	3. Blend flour, salt, pepper and fat together. Stir into hot stock; simmer 10 minutes.
Salt	4 oz	6 tbsp ...	....	4. Add sautéed onions; simmer 5 minutes.
Pepper, black	....	2 tsp	....	

NOTE: 1. In Step 1, See Recipe No. P–1 for Beef Stock.

2. In Step 1, 1 lb 8 oz Soup and Gravy base, beef, may be used. See Recipe Card A–12. Omit salt and season to taste.

3. In Step 2, 16 lb 10 oz dry onions A.P. will yield 15 lb thinly sliced onions.

4. In Step 2, 1 lb 14 oz (2½ qt) dehydrated onions may be used. See Recipe Card A–11.

(OVER)

VARIATION

1. FRENCH ONION SOUP: Follow Steps 1 and 2. In Step 3, add ¼ cup Worcestershire sauce. Follow Step 4. To serve, place Parmesan Croutons (Recipe No. D–16) in each soup bowl; pour soup over croutons.

TOMATO BOUILLON

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, chopped	4 lb	3 qt		1. Combine celery, onions, and boiling water. Simmer 30 minutes; strain; discard vegetables; reserve broth for Step 2.
Onions, dry, chopped	4 lb	3 qt		
Water, boiling		2 gal		
Stock, beef, hot		2½ gal		2. Combine vegetable broth, stock, tomato juice, and pepper. Heat to serving temperature.
Juice, tomato		2½ gal (7–No. 3 cyl cn)		
Pepper, black		1 tsp		
Salt	3 oz	4½ tbsp		3. Add salt.

(OVER)

NOTE: 1. In Step 1, 5 lb 8 oz fresh celery A.P. will yield 4 lb chopped celery, and 4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions.
2. In Step 1, 8 oz (2⅔ cup) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 2, see Recipe No. P-1 for Beef Stock.
4. In Step 2, 10 oz Soup and Gravy base, beef, may be used. See Recipe Card A-12. Omit salt and season to taste.
5. In Step 2, 2½-36 oz cn canned tomato juice concentrate and 7½ qt water may be used for tomato juice.

TOMATO SOUP

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	2 lb	1½ qt		1. Sauté onions and celery in shortening or salad oil, 5 minutes, stirring frequently.
Celery, fresh, chopped	2 lb	1½ qt		
Shortening, melted or salad oil	12 oz	1¾ cups		
Stock, beef, or water, hot		3 gal		2. Add stock or water, bay leaves, salt, pepper, and sugar. 3. Cover, bring to a boil; reduce heat; simmer 10 minutes or until vegetables are tender.
Bay leaves		3 leaves		
Salt	6 oz	9 tbsp		
Pepper, black		2 tsp		
Sugar, granulated	6 oz	¾ cup		
Tomatoes, canned, crushed	25 lb 8 oz	3¼ gal (4–No. 10 cn)		4. Add tomatoes; mix well. Cover; bring to a boil; reduce heat; simmer 5 minutes.

(OVER)

NOTE: 1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions, and 2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.
2. In Step 1, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 2, see Recipe No. P-1 for Beef Stock.
4. In Step 2, 12 oz Soup and Gravy base, beef, may be used. See Recipe Card A-12. Omit salt and season to taste.

VARIATIONS

1. TOMATO BARLEY SOUP: Follow Steps 1 and 2. In Step 3, add 1 lb 8 oz (3 cups) barley. Bring to a boil; reduce heat; simmer 1 hour or until barley is tender. Follow Step 4.
2. TOMATO RICE SOUP: Follow Steps 1 and 2. In Step 3, add 1 lb 8 oz (3½ cups) rice. Bring to a boil; reduce heat; simmer 25 minutes or until rice is tender. Follow Step 4.

BEAN SOUP

P. SOUPS No. 8(1)

YIELD: 100 Portions (6¼ Gallons)				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, white, dry	6 lb	3½ qt		1. Pick over beans, removing discolored beans and foreign matter. Wash thoroughly in cold water. 2. Cover with cold water; bring to a boil; boil 2 minutes. Turn off heat. Cover; let stand 1 hour.
Water, cold		2 gal		
Soup and Gravy base, ham	20 oz	3 cups		3. Combine Soup and Gravy base with water. Add to beans; bring to a boil; cover; simmer 2 hours or until beans are tender.
Water		5 gal		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, shredded	1 lb	1 qt	....	4. Add carrots, onions, and pepper to bean mixture. Simmer 30 minutes.
Onions, dry, chopped	2 lb	1½ qt ...	....	
Pepper, black	....	2 tsp	....	
Flour, wheat, general purpose, sifted	12 oz	3 cups ...	....	5. Blend flour and water to form a smooth paste. Stir into soup; cook 10 minutes.
Water, cold	....	1 qt	....	

NOTE: 1. In Step 4, 1 lb 4 oz fresh carrots A.P. will yield 1 lb shredded carrots, and 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.

2. In Step 4, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A–11.

(CONTINUED)

BEAN SOUP

VARIATIONS

1. BEAN SOUP WITH SMOKED, CURED HAM HOCKS: Follow Steps 1 through 3. Place 2 lb 8 oz thawed, smoked, cured pork hocks in enough water to cover. Simmer for 1 hour; remove from heat; cool. Remove lean meat; chop into small pieces. In Step 4, add chopped ham hocks to ingredients. Follow Step 5.
2. KNICKERBOCKER SOUP (BEAN, TOMATO, AND BACON): Follow Steps 1 and 2. In Step 3, reduce water to 3¼ gal. In Step 4, lightly brown 1 lb (3 cups) chopped raw bacon. Add carrots, onions, and 5 lb (3¾ qt) diced, fresh, white potatoes (6 lb 2 oz A.P.). Cook 10 minutes, stirring occasionally; add to bean mixture. Add 6 lb 6 oz (1–No. 10 cn) canned, crushed tomatoes; simmer 25 minutes or until vegetables are tender. Omit Step 5.
3. OLD FASHIONED BEAN SOUP: Follow Steps 1 and 2. In Step 3, reduce water to 4¼ gal. In Step 4, add 6 lb 6 oz (1–No. 10 cn) canned, crushed tomatoes. Follow Steps 4 and 5.

CHICKEN EGG DROP SOUP

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, chicken	1 lb 8 oz .	3½ cups (1–No. 2½ cn)	. . . .	1. Stir Soup and Gravy base into boiling water.
Water, boiling	. . . .	6 gal	. . . .	
Eggs, whole, well beaten	3 lb	1½ qt (30 eggs)	. . . .	2. Pour well beaten eggs slowly into boiling soup, stirring with a spoon until all eggs are added. Bring to a boil; cook 3 minutes.
Onions, green, chopped (optional)	1 lb 4 oz .	6⅔ cups	. . . .	3. Add onions.

NOTE: In Step 3, 1 lb 8 oz fresh green onions A.P. will yield 1 lb 4 oz chopped green onions.

CHICKEN GUMBO SOUP

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb	3 cups ...	....	1. Sauté onions in butter or margarine until tender. Remove from fat; set aside for use in Step 4.
Butter or margarine	1 lb	2 cups ...	....	
Flour, wheat, general purpose, sifted	12 oz	3¼ cups .	....	2. Blend fat and flour together; add garlic.
Garlic, dry, crushed	....	2 tsp (2 cloves)	....	
Stock, chicken, hot	....	4½ gal ..	....	3. Add flour mixture to stock, stirring constantly. Bring to a boil; reduce heat.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	12 lb 12 oz	1½ gal (2–No. 10 cn)	....	4. Add sautéed onions, crushed tomatoes, celery, okra, peppers, rice, bay leaves, paprika, salt, pepper, and thyme; mix well. 5. Bring to a boil; reduce heat; simmer 30 minutes.
Celery, fresh, chopped	1 lb	3 cups ...	....	
Okra, frozen	2 lb	1½ qt ...	....	
Peppers, sweet, fresh, chopped	1 lb 8 oz .	4½ cups .	....	
Rice	1 lb	2⅓ cups	....	
Bay leaves	....	5 leaves .	....	
Paprika, ground ...	....	2 tsp	....	
Salt	3 oz	4½ tbsp .	....	
Pepper, black	....	2 tsp	....	
Thyme, ground	....	1 tsp	....	

(CONTINUED)

CHICKEN GUMBO SOUP

NOTE: 1. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.

2. In Step 1, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.
3. In Step 2, ½ tsp dehydrated garlic may be used. See Recipe Card A-17.
4. In Step 3, 1 lb 2 oz Soup and Gravy base, chicken, and 4½ gal water may be used. See Recipe Card A-12. Omit salt and season to taste.
5. In Step 4, 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery and 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped peppers.
6. In Step 4, 4 oz (1⅓ cups) dehydrated green peppers (See Recipe Card A-11) or 1 lb 8 oz frozen, diced, green peppers may be used.

VARIATION

1. SHRIMP GUMBO: Follow Steps 1 through 4. In Step 5, bring to a boil; reduce heat; simmer 25 minutes. Add 3 lb raw, peeled, deveined shrimp cut into quarters. Boil an additional 5 minutes.

CORN CHOWDER

P. SOUPS No. 11(1)

MANHATTAN FISH CHOWDER

P. SOUPS No. 12(1)

YIELD: 100 Portions (6¼ Gallons)

EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw, chopped	12 oz	2 cups		1. Cook bacon until crisp. Remove bacon; set aside for use in Step 4.
Onions, dry, chopped	2 lb	1½ qt		2. Sauté onions, celery, and peppers in bacon fat about 7 minutes.
Celery, fresh, diced	2 lb	1½ qt		
Peppers, sweet, fresh, chopped	1 lb 8 oz	4½ cups		
Fish, fillets, skinless, cut in 2–inch pieces	10 lb			3. Add fish to water; bring to a boil, reduce heat; simmer for 20 minutes.
Water		3½ gal		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	12 lb 12 oz	1½ gal (2–No. 10 cn)		4. Combine bacon, sautéed vegetables, tomatoes, carrots, salt, pepper, thyme, and potatoes to fish and stock.
Carrots, fresh, diced	1 lb 8 oz	4½ cups		5. Bring to a boil, reduce heat; simmer 30 minutes or until vegetables are tender.
Salt	3 oz	4⅔ tbsp		
Pepper, black		1 tbsp		
Thyme, ground		2 tsp		
Potatoes, white, fresh, diced	4 lb 8 oz	3½ qt		

(CONTINUED

MANHATTAN FISH CHOWDER

NOTE: 1. In Step 2: 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.
1 lb 13 oz fresh sweet peppers will yield 1 lb 8 oz chopped peppers.

2. In Step 2, 4 oz (1⅓ cups) dehydrated onions and 4 oz (3 cups) dehydrated green peppers (See Recipe Card A-11) or 1 lb 8 oz frozen, diced, green peppers may be used.

3. In Step 4, 1 lb 13 oz fresh carrots A.P. will yield 1 lb 8 oz diced carrots and 5 lb 9 oz fresh white potatoes A.P. will yield 4 lb 8 oz diced potatoes.

VARIATION

1. MANHATTAN CLAM CHOWDER: Follow Steps 1 and 2. In Step 3, omit fish fillets and water. Drain 12 lb (1¼ gal) chopped clams. Reserve clam broth for use in Step 4 and clams for use in Step 5. In Step 4, add clam broth and 3 gal water to remaining ingredients. Follow Step 5. Add drained clams. Simmer 5 minutes.

NEW ENGLAND FISH CHOWDER

P. SOUPS No. 13

YIELD: 100 Portions (6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets, skinless, cut in 2–inch pieces	10 lb			1. Add fish and potatoes to water; bring to a boil; simmer 20 minutes or until tender.
Potatoes, white, fresh, diced	3 lb 8 oz	10½ cups		
Water, boiling		2 gal		
Bacon, raw, diced	1 lb	3 cups		2. Cook bacon until crisp. Drain; set aside for use in Step 6. 3. Sauté onions in bacon fat until lightly browned.
Onions, dry, chopped	2 lb	1½ qt		
Butter or margarine, melted	1 lb 4 oz	2½ cups		4. Blend butter or margarine and flour to form a paste. Add onions; stir to blend well. Set aside for use in Step 6.
Flour, wheat, general purpose, sifted	1 lb 4 oz	1¼ qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry .. Water, warm	2 lb 8 oz	2¼ qt ... 2¾ gal ..	....	5. Reconstitute milk; add to fish and potatoes. Heat to just below boiling point. DO NOT BOIL.
Salt .... Pepper, black	4 oz	6 tbsp ... 2 tsp	....	6. Add flour mixture and cooked bacon to mixture. Simmer ½ hour or more to thicken and improve flavor. 7. Add salt and pepper.

NOTE: 1. In Step 1, 4 lb 5 oz fresh white potatoes A.P. will yield 3 lb 8 oz diced potatoes.

2. In Step 1, 12 oz dehydrated sliced potatoes may be used. Increase water to 10½ qt in Step 1.

3. In Step 3, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.

4. In Step 3, 4 oz (1⅓ cups) dehydrated onions may be used. See Recipe Card A-11.

VARIATION

1. NEW ENGLAND CLAM CHOWDER: In Step 1, omit fish. Drain 12 lb (1½ gal) canned, chopped clams; add water to drained liquid to make 2 gal. Reserve drained clams for use in Step 5. Follow Steps 2 through 4. In Step 5, add clams. Follow Steps 6 and 7.

CREAM OF POTATO SOUP

(Dehydrated Sliced Potatoes)

P. SOUPS No. 15

YIELD: 100 Portions (6¼ Gallons)

EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, dehydrated, slices	4 lb 6 oz .	10½ qt	....	1. Combine potatoes, onions, water, salt, pepper, and Soup and Gravy base. Bring to a boil. Simmer 1 hour or until potatoes are mushy.
Onions, dehydrated, crushed	6 oz	2 cups...	....	
Water, warm	....	5 gal	....	
Salt	4 oz	6 tbsp ...	....	
Pepper, black	....	1 tbsp ...	....	
Soup and Gravy base, chicken	8 oz	1 cup (⅓–No. 2½ cn)	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . . Water, warm	3 lb 6 oz	3 qt . . . . . 2 gal	. . . .	2. Stir milk into warm water. Blend well.
Butter or margarine	1 lb	2 cups . . .	. . . .	3. Stir milk and butter or margarine into soup. Reheat to serving temperature. DO NOT BOIL after adding milk.

NOTE: 1. In Step 1, 3 lb (2¼ qt) dry, chopped onions (3 lb 5 oz A.P.) may be used.
2. In Step 2, ½ cup dehydrated parsley may be added.

VARIATION

1. CREAM OF POTATO SOUP (POTATOES, WHITE, FRESH): In Step 1, 19 lb (3½ gal) potatoes, white, fresh, diced (23 lb 6 oz A.P.), may be used for dehydrated sliced potatoes; decrease water to 3¾ gal; follow remainder of Step. Follow Steps 2 and 3.

P. SOUPS No. 20(1)

CHICKEN VEGETABLE (MULLIGATAWNY) SOUP

YIELD: 100 Portions (6¼ Gallons)				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped Peppers, sweet, fresh, chopped Butter or margarine	1 lb ..... 1 lb 6 oz . 1 lb	3 cups ... 1 qt ..... 2 cups ...	....	1. Sauté onions and peppers in butter or margarine until tender. Remove from fat; set aside for use in Step 4.
Flour, wheat, general purpose, sifted	12 oz	3 cups ...	....	2. Blend fat and flour to form a paste.
Stock, chicken, hot	....	5½ gal ..	....	3. Add flour mixture to stock, stirring constantly. Cook until blended.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	6 lb 6 oz .	3 qt (1–No. 10 cn)	. . . .	4. Add sautéed onions and peppers, tomatoes, carrots, celery, apples, curry powder, cloves, salt, and pepper. 5. Simmer 45 minutes or until vegetables are tender.
Carrots, fresh, diced	1 lb	3½ cups .	. . . .	
Celery, fresh, diced	1 lb	3 cups . . .	. . . .	
Apples, cooking, diced or sliced	1 lb 8 oz .	1¾ qt . . .	. . . .	
Curry powder	1 oz	3 tbsp . . .	. . . .	
Cloves, ground . . .	. . . .	½ tsp	. . . .	
Salt	1 oz	1½ tbsp .	. . . .	
Pepper, black	. . . .	2 tsp	. . . .	

(CONTINUED)

CHICKEN VEGETABLE (MULLIGATAWNY) SOUP

NOTE: 1. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions and 1 lb 11 oz fresh sweet peppers A.P. will yield 1 lb 6 oz chopped peppers.

2. In Step 1, 2 oz (2/3 cup) dehydrated onions and 3¾ oz (3 cups) dehydrated green peppers (See Recipe Card A–11) or 1 lb 6 oz frozen, diced, green peppers may be used.

3. In Step 3, 1 lb 6 oz Soup and Gravy base, chicken, may be used. See Recipe Card A–12. Omit salt and season to taste.

4. In Step 4: 1 lb 4 oz fresh carrots A.P. will yield 1 lb diced carrots.
1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
1 lb 15 oz fresh cooking apples will yield 1 lb 8 oz sliced or diced cooking apples.

SOUP MERGERS

(Canned Condensed Soups)

P. SOUPS No. 22(1)

YIELD: 100 Portions (approx 6¼ Gallons) EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
1. **CHICKEN-MUSHROOM**				
Soup, condensed, cream of chicken	15 lb 10 oz	5–No. 3 cyl cn	....	1. Combine the two soups; mix well. 2. Reconstitute milk; stir into combined soups. 3. Add cold water and nutmeg; blend well. 4. Heat to serving temperature.
Soup, condensed, cream of mushroom	15 lb 10 oz	5–No. 3 cyl cn	....	
Milk, nonfat, dry	1 lb 9 oz .	5½ cups .	....	
Water for milk	....	6¾ qt ...	....	
Water, cold ...	....	4¼ qt ...	....	
Nutmeg, ground	....	¾ tsp	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
2. DOUBLY GOOD CHICKEN				
Soup, condensed, cream of chicken	15 lb 10 oz	5–No. 3 cyl cn	....	1. Combine the two soups; mix well. 2. Reconstitute milk; stir into combine soups. 3. Add cold water and nutmeg; blen well. 4. Heat to serving temperature.
Soup, condensed, chicken with rice	15 lb 10 oz	5–No. 3 cyl cn	....	
Milk, nonfat, dry	8¾ oz ...	2 cups ...	....	
Water for milk	....	2¼ qt ...	....	
Water, cold ...	....	2½ gal ..	....	
Nutmeg, ground	....	¾ tsp	....	

(CONTINU

P. SOUPS No. 22(2)

SOUP MERGERS

(Canned Condensed Soups)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
3. LOGGING				
Soup, condensed, bean with bacon	15 lb 10 oz	5–No. 3 cyl cn	....	1. Combine the two soups; mix well. 2. Stir cold water into soups; heat to serving temperature.
Soup, condensed, vegetable with beef	15 lb 10 oz	5–No. 3 cyl cn	....	
Water, cold ...	....	2½ gal ..	....	
4. TOMATO–NOODLE				
Soup, condensed, tomato	15 lb 10 oz	5–No. 3 cyl cn	....	1. Combine the two soups; mix well. 2. Stir cold water into soups; heat to serving temperature.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup, condensed, beef noodle	15 lb 10 oz	5–No. 3 cyl cn	....	
Water, cold .	....	2½ gal ..	....	
5. **VEGETABLE SUPREME**				
Soup, condensed, vegetable with beef	15 lb 10 oz	5–No. 3 cyl cn	....	1. Combine the two soups; mix well. 2. Stir cold water into soups. 3. Add ginger; blend well. 4. Heat to serving temperature.
Soup, condensed, tomato	15 lb 10 oz	5–No. 3 cyl cn	....	
Water, cold ...	....	2½ gal ..	....	
Ginger, ground (optional)	....	2½ tsp ..	....	

SPLIT PEA SOUP

P. SOUPS No. 23

YIELD: 100 Portions (6¼ Gallons)

EACH PORTION: 1 Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, dry, split	9 lb	4½ qt		1. Pick over peas, removing any foreign matter. Wash thoroughly in cold water. 2. Cover peas with water. Bring to a boil.
Water, cold		3 gal		
Soup and Gravy base, ham	16 oz	⅔-No. 2½ cn		3. Add Soup and Gravy base, boiling water, ham trimmings, onions, carrots, celery salt, bay leaves, sugar, and pepper to peas. 4. Bring soup mixture to a boil; reduce heat; boil gently about 2½ hours, or until peas are mushy. 5. Whip until mixture is smooth. Add boiling water if needed for a thinner consistency.
Water, boiling		4 gal		
Ham trimmings, diced	2 lb	1 qt		
Onions, dry, ground or finely chopped	2 lb	1 qt		
Carrots, fresh, grated	1 lb 2 oz	3 cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery salt	1½ oz ...	¼ cup ...	....	
Bay leaves	....	4 leaves .	....	
Sugar, granulated .	2 oz	¼ cup ...	....	
Pepper, black	....	1 tsp	....	

NOTE:
1. In Step 1, peas may be boiled 2 minutes, removed from heat, covered and allowed to stand 1 hour. In Step 5, reduce cooking time to 1½ hours.
2. In Step 3, 1–29 oz cn canned ham chunks or 2 lb hot Italian sausage (browned and chopped) may be used for ham.
3. In Step 3, 2 lb 4 oz dry onions A.P. will yield 2 lb ground or finely chopped onions, and 1 lb 6 oz fresh carrots A.P. will yield 1 lb 2 oz grated carrots.

VARIATIONS

1. PUREE MONGOLE (SOUP, CONDENSED, TOMATO): Prepare ½ recipe (3⅛ gal) of Split Pea Soup. Blend with 12 lb 8 oz (4–No. 3 cyl cn) canned condensed tomato soup and 1½ gal water. Heat to a simmer.
2. SPLIT PEA SOUP WITH SMOKED CURED HAM HOCKS: Follow Steps 1 and 2. Place 2 lb 8 oz thawed, smoked, cured pork hocks in enough water to cover. Simmer for 1 hour; remove from heat; cool. Remove lean meat; chop into small pieces. In Step 3, omit ham trimmings; add remainder of ingredients. Follow Steps 4 and 5.

Q. VEGETABLES

GUIDELINES FOR SPICING AND SEASONING OF VEGETABLES

Spices and seasonings should enhance the flavor of vegetables, never overpower them. Since the pungency of each spice varies, and individual tastes differ greatly, it is difficult to give exacting rules for seasoning. The intensity of spices will vary due to the source and age of the product. Taste for correct level of flavor before serving to the customer. To be safe use in small quantities. More may be added if desired, but it is impossible to correct or remove seasonings if too much has been added.

The table below lists selected recipes and suggested amounts of seasoning to use for interesting flavor variations:

Recipe No.	Recipe Title	Flavor Variation
Q-1	Creamed Asparagus	In Step 4, add 2 tbsp mustard flour, 2 tsp monosodium glutamate, and 2 tbsp celery salt to the flour and melted butter or margarine mixture.
Q-2	Baked Beans (canned beans)	In Step 3, add 4 tbsp ground ginger and 2 tsp ground mace to the other ingredients.

(OVER)

Recipe No.	Recipe Title	Flavor Variation
Q-3	Boston Baked Beans	In Step 5, add 1 tbsp ground cloves and ¼ cup ground ginger to the other ingredients.
Q-9	Hot Spiced Beets	In Step 2, decrease cloves from 2 tbsp to 1 tbsp and add 1 tbsp ground allspice and 1 tsp ground nutmeg to the other ingredients.
Q-16	Creamed Carrots	In Step 5, add 2 tbsp mustard flour, and 2 tsp monosodium glutamate to the flour and melted butter or margarine mixture. Or, in Step 5, add 1 tbsp ground ginger and 1 tsp ground mace to the flour and melted butter or margarine mixture.
Q-18	Cauliflower Au Gratin	In Step 5, add 2 tbsp mustard flour, 2 tsp monosodium glutamate, and 3 tbsp chicken flavored Soup and Gravy base to the flour and melted butter or margarine mixture.
Q-26	Baked Corn and Tomatoes	In Step 2, add 1 to 2 tsp ground basil or 1 to 2 tsp ground oregano or 1 to 2 tsp ground thyme to the other ingredients.

(CONTINUED)

GUIDELINES FOR SPICING AND SEASONING OF VEGETABLES

Recipe No.	Recipe Title	Flavor Variation
Q-31	Okra and Tomato Gumbo	In Step 3, omit chili powder and add 1 tsp ground thyme, 2 tsp ground basil, 2 tsp ground oregano, and ½ tsp nutmeg to the other ingredients. Increase pepper to 1 tbsp.
Q-33	Creamed Onions	In Step 1, reduce salt to ¼ cup. Add ½ cup chicken flavored Soup and Gravy base to boiling water. Add ½ tsp ground nutmeg and 1 tsp ground mace to ingredients in Step 4.
Q-40	Creamed Peas	In Step 1, reduce salt to 1 tbsp and add ¼ cup chicken flavored Soup and Gravy base to boiling water. Add 2 tbsp chicken flavored Soup and Gravy base and 1 tsp mustard flour to the flour and melted butter or margarine mixture in Step 4. In Step 5, delete salt.

(OVER)

Recipe No.	Recipe Title	Flavor Variation
Q-41	Peas with Mushrooms	In Step 1, decrease salt to 1 tbsp and add 2 tbsp chicken flavored Soup and Gravy base to boiling water. Also use for Variations 1, 2, and 3.
Q-51	Potatoes Au Gratin	In Step 6, add 1 tsp ground poultry seasoning.
Q-53	Scalloped Potatoes	In Step 4, add 2 tbsp mustard flour and 2 tbsp chicken flavored Soup and Gravy base to the flour and melted butter or margarine mixture. Decrease salt in Step 5 to 2 tbsp.
Q-60	Club Spinach	In Step 1, add ½ cup lemon juice, 1 tsp ground mace, and 1 tbsp monosodium glutamate to spinach. Mix well.
Q-67	Candied Sweet Potatoes	In Step 2, increase oranges to 6 (3 lb A.P.). In Step 4, add 2 tbsp ground cinnamon, 1 tsp ground nutmeg, and 1 tsp ground allspice to the other ingredients. Reduce salt to 1 tbsp.

(CONTINUED)

GUIDELINES FOR SPICING AND SEASONING OF VEGETABLES

Recipe No.	Recipe Title	Flavor Variation
Q-69	Mashed Sweet Potatoes	In Step 1, use 2 qt fruit juice (orange or pineapple) in place of milk. In Step 3, reduce salt to 1 tbsp and add 2 tsp ground cinnamon, 2 tsp ground allspice, and 1 tsp ground cloves to the other ingredients.
Q-70	Scalloped Sweet Potatoes and Apples	In Step 4, add 2 tsp ground cinnamon, 1 tsp ground nutmeg or ground mace, 1 tsp ground allspice, and 1 tsp ground cloves to the other ingredients. Fruit juice (orange or pineapple) may be used in place of water in Step 4.
Q-71	French Fried Tomatoes	In Step 2, add 2 tsp ground thyme or 2 tsp ground oregano or 1 tbsp ground basil to the other ingredients.
Q-73	Stewed Tomatoes	In Step 1, increase black pepper to 2 tsp, and add 1 tbsp mustard flour and 2 tsp ground ginger to the other ingredients.

CREAMED ASPARAGUS

Q. VEGETABLES No. 1

YIELD: 100 Portions — EACH PORTION: ½ Cup or 4 to 5 Spears

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Asparagus, cuts and tips, frozen	20 lb			1. Add asparagus to salted water. 2. Bring to a boil; boil gently, UNCOVERED, 8 minutes or until just tender. Drain; reserve liquid for use in Step 3.
Salt		2 tbsp		
Water, boiling		1½ gal		
Milk, nonfat, dry	13 oz	2⅞ cups		3. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Water and reserved liquid, warm		3¾ qt		
Butter or margarine, melted	1 lb	2 cups		4. Blend butter or margarine and flour together; stir until smooth. 5. Add flour mixture to milk, stirring constantly. Simmer 5 minutes or until thickened.
Flour, wheat, general purpose, sifted	8 oz	2 cups		
Salt		1 tbsp		6. Taste; season with salt as needed. 7. Pour sauce over asparagus.

(OVER)

NOTE: In Step 1, frozen asparagus spears may be used.

VARIATIONS

1. ASPARAGUS AU GRATIN: Follow Steps 1 through 4. In Step 5, add 1 lb 8 oz (1¼ qt) ground Cheddar cheese to sauce. After sauce is thickened, stir to melt cheese. Follow Steps 6 and 7.
2. ASPARAGUS, CREAMED (CANNED): Omit Steps 1 and 2. Use 36 lb 4 oz (40–No. 303 cn canned asparagus. Follow Steps 3 through 5. Omit Step 6. Heat asparagus. Follow Step 7.

BOSTON BAKED BEANS

YIELD: 100 Portions (1 Pan)	EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, black-eyed, kidney, lima, pinto, or white, dry Water, cold	8 lb	1¼ gal .. 2½ gal ..	....	1. Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. 2. Cover with water; bring to a boil; boil 2 minutes; turn off heat. 3. Cover; let soak 1 hour.
Water, hot	....	variable .	....	4. Bring beans to a boil; add more water to cover beans, if necessary. Simmer 1½ hours or until beans are just tender.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	3 oz	4⅔ tbsp .	....	5. Combine salt, brown sugar, mustard flour, molasses, vinegar, and bacon. Add to beans; mix well.
Sugar, brown	1 lb	2¾ cups .	....	
Mustard flour	1 oz	5 tbsp ...	....	
Molasses	....	2 cups ...	....	6. Pour bean mixture into greased pan; cover. Bake 3 to 4 hours. Cover may be removed for the last hour to allow beans to brown. (Extra hot water may be added, if necessary, to keep beans moist.)
Vinegar	....	¼ cup ...	....	
Bacon, raw, chopped	1 lb 8 oz .	4½ cups .	....	

NOTE: 1. Alternate Method: Follow Step 1. Omit Steps 2 and 3. Cover beans with cool water; soak overnight. Follow Steps 4 through 6.

2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. BAKED BEANS WITH CATSUP: Follow Steps 1 through 4. In Step 5, add 10½ oz (2 cups) chopped dry onions (12 oz A.P.) and 3 qt (1–No. 10 cn) canned tomato catsup. Follow Step 6.

ITALIAN-STYLE BAKED BEANS

YIELD: 100 Portions (1 Pan)	EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, kidney, lima, pinto, or white, dry	8 lb	1¼ gal (variable)		1. Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly.
Water, cold		5 gal		2. Cover with water; add salt; bring to a boil; boil 2 minutes; turn off heat.
Salt	4 oz	6 tbsp		3. Cover; let soak 1 hour.
Water, hot		variable		4. Bring beans to a boil; add more water to cover beans if necessary. Simmer 1½ hours or until beans are just tender. 5. Drain beans; reserve liquid for use in Step 7, and beans for use in Step 8.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb 4 oz .	3¾ cups .	....	6. Sauté onions, celery, and garlic in salad oil or shortening 10 minutes or until tender.
Celery, fresh, finely diced	1 lb 8 oz .	4½ cups .	....	
Garlic, dry, minced	....	5 tsp (5 cloves)	....	
Salad oil	....	1 cup	....	

(CONTINUED)

ITALIAN-STYLE BAKED BEANS

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Parsley, fresh, chopped	2 oz	1 cup	. . . .	7. Add parsley, thyme, oregano, salt, pepper, sugar, tomato paste, and liquids to onion mixture; bring to a boil; reduce heat; simmer 10 minutes. 8. Place beans in roasting pan; add sauce; mix carefully. 9. Cover; bake 1 hour.
Thyme, ground	. . . .	½ tsp	. . . .	
Oregano, ground . .	. . . .	1 tsp	. . . .	
Salt	2 oz	3 tbsp . . .	. . . .	
Pepper, black	. . . .	1 tsp	. . . .	
Sugar, granulated .	. . . .	1 tbsp . . .	. . . .	
Tomato paste, canned	5 lb 10 oz	10½ cups (3–No. 2½ cn)	. . . .	
Bean liquid and water	. . . .	1 gal	. . . .	
Cheese, grated, Parmesan	6 oz	1½ cups .	. . . .	10. Sprinkle cheese over beans.

(OVER)

NOTE: 1. Alternate Method: Follow Step 1. Omit Steps 2 and 3. Cover beans with cool water; soak overnight. Follow Steps 4 and 5.

2. In Step 6, 1¼ tsp dehydrated garlic may be used. See Recipe Card A–17.
3. In Step 6, 2½ oz (⅔ cup plus 3 tbsp) dehydrated onions may be used. See Recipe Card A–11.
4. In Step 6, 1 lb 6 oz dry onions A.P. will yield 1 lb 4 oz chopped onions.
5. In Step 6, 2 lb 1 oz fresh celery A.P. will yield 1 lb 8 oz finely diced celery.
6. In Step 7, 1 tsp dehydrated parsley may be used.
7. In Step 7, 3–36 oz cn canned tomato juice concentrate may be used for tomato paste. See Recipe Card A–13.
8. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. ITALIAN–STYLE BAKED BEANS (KIDNEY BEANS, CANNED): Omit Steps 1 through 4. In Step 5, use 20 lb 10 oz (3–No. 10 cn) canned kidney beans. Follow Steps 6 through 8. In Step 9, increase baking time to 2 hours, or bake until beans are tender. Follow Step 10.
2. ITALIAN–STYLE BAKED BEANS (PINTO BEANS, CANNED): Omit Steps 1 through 4. In Step 5, use 20 lb 10 oz (21–No. 303 cn) canned pinto beans. Follow Steps 6 through 8. In Step 9, increase baking time to 2 hours, or bake until beans are tender. Follow Step 10.

LYONNAISE GREEN OR WAX BEANS

YIELD: 100 Portions — EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, sliced Butter or margarine	3 lb ..... 12 oz	3 qt ..... 1½ cups .	....	1. Sauté onions in butter or margarine until tender.
Beans, green or wax, frozen Salt .... Water, boiling	16 lb .... 2½ oz	.... ¼ cup ... to cover .	....	2. Add beans to salted water. 3. Bring to a boil; cover; simmer 10 minutes or until beans are tender. Drain; reserve 1 qt liquid.
Salt .... Pepper, black	1½ oz	2⅓ tbsp . ¾ tsp	....	4. Combine onions, beans, bean liquid, salt, and pepper. Mix lightly; serve.

(OVER)

NOTE: 1. Follow Step 1. Omit Steps 2 and 3. Use 25 lb 4 oz (4–No. 10 cn) canned green or wax beans for frozen beans. Drain; reserve 1 qt liquid for use in Step 4. Omit salt in Step 4.

2. In Step 1, omit butter. Omit Steps 2 and 3. Use 2 lb (2–No. 10 cn) canned dehydrated green beans or 2–No. 2½ cn canned dehydrated compressed green beans for frozen beans. Prepare beans according to directions on container. Drain beans; reserve 1 qt liquid. In Step 4, omit pepper; combine reserved liquid with ingredients.

3. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb sliced onions.

4. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe Card A–11.

VARIATIONS

1. GREEN BEANS CREOLE: Omit Step 1. Follow Steps 2 and 3. Omit Step 4. Add 1½ gal Creole Sauce (Recipe No. O–5) to drained beans. Serve hot.
2. GREEN BEANS WITH MUSHROOMS: In Step 1, omit onions; drain 2 lb (2–jumbo or 4–8Z cn) canned mushrooms. Sauté in butter or margarine. Follow Steps 2 through 4.
3. GREEN BEANS NICOISE: In Step 1, add 2 cloves minced garlic to onions. Follow Steps 2 and 3. In Step 4, drain 6 lb 6 oz (1–No. 10 cn) canned tomatoes. Crush tomatoes; combine with remaining ingredients. Mix lightly. Serve hot.
4. GREEN BEANS SOUTHERN STYLE: Omit Step 1. Cook 2 lb 8 oz (50 slices) raw bacon until crisp; crumble; add with bacon fat to drained beans. Follow Steps 2 and 3. Add reserved bean liquid. Mix lightly. Omit Step 4. Serve hot.

HARVARD BEETS

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beets, canned	26 lb	3 gal (4–No. 10 cn)	....	1. Drain beets; reserve liquid for use in Step 2 and beets for use in Step 6.
Reserved liquid and water	....	2¾ qt ...	....	2. Add cloves to liquid; bring to a boil.
Cloves, ground ...	....	1 tbsp ...	....	
Starch, corn	5 oz	1 cup	....	3. Dissolve cornstarch in cold water; add to boiling liquid. 4. Cook 5 minutes; stirring constantly until thick and clear.
Water, cold	....	2 cups ...	....	
Sugar, granulated .	1 lb	2½ cups .	....	5. Add sugar, salt, vinegar, and butter or margarine to thickened mixture; stir until blended. 6. Add drained beets to sauce; heat to a boil.
Salt	2 oz	3 tbsp ...	....	
Vinegar	....	1½ cups .	....	
Butter or margarine	8 oz	1 cup	....	

(OVER)

VARIATION

1. BEETS IN ORANGE–LEMON SAUCE: Follow Steps 1 through 4. In Step 5, omit vinegar. Use ½ cup lemon juice (3 lemons A.P.), ¼ cup grated lemon rind, and 2 cups orange juice (5 oranges A.P.). Follow Step 6.

HOT SPICED BEETS

Q. VEGETABLES No. 9

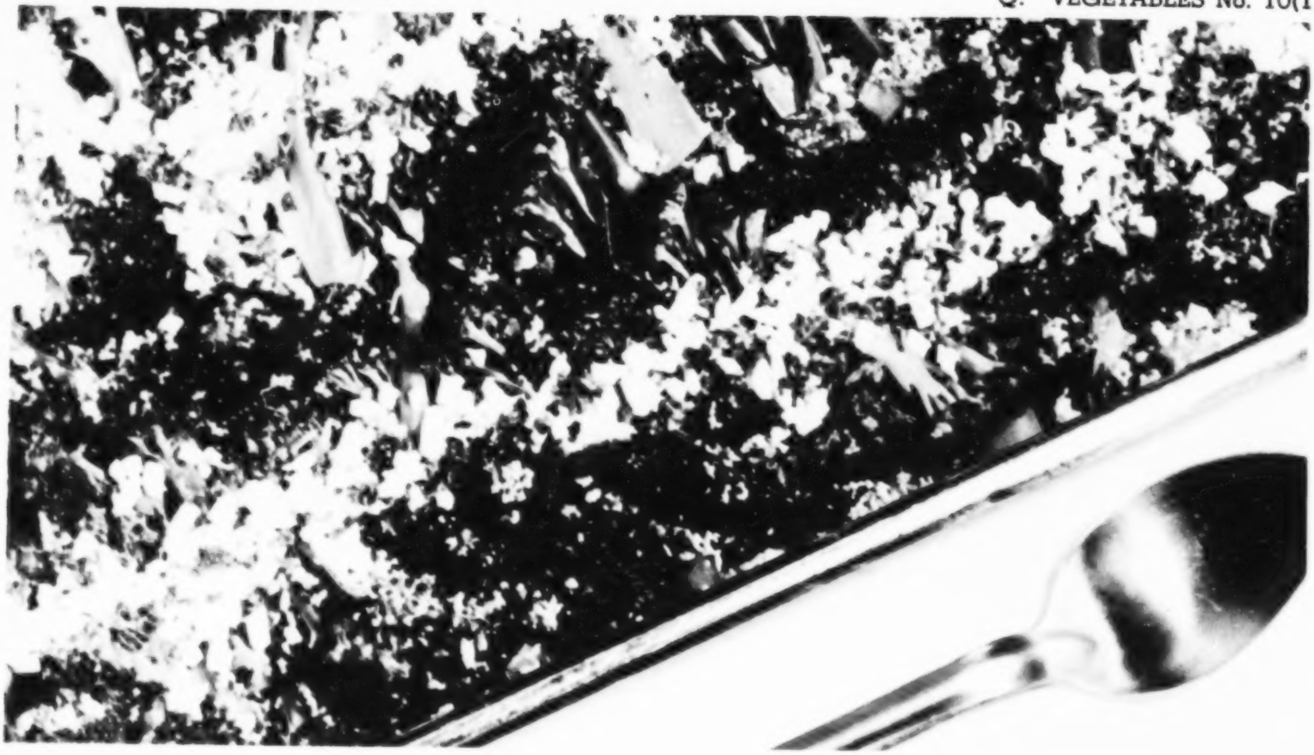
YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beets, canned	26 lb	3 gal (4–No. 10 cn)		1. Drain beets; reserve liquid for use in Step 2 and beets for use in Step 4.
Reserved liquid and water		3 qt		2. Combine reserved liquid and water, vinegar, cinnamon, cloves, salt, pepper, and sugars; mix well. 3. Bring to a boil; reduce heat; simmer 10 minutes.
Vinegar		2 qt		
Cinnamon, ground		1 tbsp		
Cloves, ground		2 tbsp		
Salt	2 oz	3 tbsp		
Pepper, black		2 tsp		
Sugar, granulated	1 lb	2¼ cups		
Sugar, brown	2 lb	5½ cups		
Butter or margarine	1 lb	2 cups		4. Add beets and butter or margarine; heat to serving temperature.

NOTE: Beets may be served cold. In Step 4, omit butter or margarine; do not heat. Serve well chilled.

BROCCOLI POLONAISE



BROCCOLI POLONAISE

YIELD: 100 Portions (4 Pans)				EACH PORTION: 2–3 Spears
PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Broccoli, frozen . . . Salt . . . . Water, boiling	20 lb . . . . 2 oz	. . . . 3 tbsp . . . to cover .	. . . .	1. Add frozen broccoli to salted water; return to a boil; cook, UNCOVERED, for 3 minutes. Cover; reduce heat; cook for 4 minutes or until just tender. Drain; place an equal quantity in each pan.
Bread crumbs, dry . Butter or margarine, melted	1 lb . . . . . 1 lb 8 oz .	1 qt . . . . . 3 cups . . .	. . . .	2. Brown crumbs in butter or margarine. Sprinkle 1 cup crumbs over broccoli in each pan.
Eggs, hard cooked, chopped	. . . .	9 eggs . . .	. . . .	3. Garnish with hard cooked eggs.

(OVER)

NOTE: Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATIONS

1. BRUSSELS SPROUTS POLONAISE: In Step 1, add 20 lb frozen Brussels sprouts to salted water; return to a boil; cook, UNCOVERED, 4 minutes. Cover; reduce heat; cook 3 minutes or until tender. Drain. Place an equal quantity in each of two pans. Follow Steps 2 and 3. EACH PORTION: ½ Cup (4-6 Brussels sprouts).
2. CAULIFLOWER POLONAISE: In Step 1, add 20 lb frozen cauliflower to salted water; return to a boil. Cover; reduce heat; allow cauliflower to simmer 4 minutes or until tender. Drain. Place an equal quantity in each of two pans. Follow Steps 2 and 3. EACH PORTION: ½ Cup (3—4 flowerets).

SPROUTS SUPERBA

YIELD: 100 Portions (2 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Brussels sprouts, frozen	20 lb	. . . .	. . . .	1. Add Brussels sprouts to boiling salted water; return to a boil; cook 8 to 10 minutes.
Salt	1 oz	1½ tbsp .	. . . .	
Water, boiling	. . . .	to cover .	. . . .	2. Drain; set aside for use in Step 5.
Celery, cut in ¼-inch diagonal slices	3 lb	3 qt	. . . .	3. Sauté celery in butter or margarine until tender.
Butter or margarine	2 oz	¼ cup . . .	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup, condensed, cream of mushroom	12 lb 8 oz	1½ gal (4–No. 3 cyl cn)	....	4. Combine soup with celery, pimientos, garlic, and pepper. 5. Add to Brussels sprouts; mix lightly. 6. Place an equal quantity of mixture in each pan. Cover. 7. Bake 45 minutes or until hot.
Pimientos, drained, chopped	1 lb	2 cups (¾–No. 2½ cn)	....	
Garlic, dehydrated	....	1⅓ tbsp .	....	
Pepper, white (optional)	....	2 tsp	....	

NOTE: 1. In Step 3, 4 lb 2 oz celery A.P. will yield 3 lb sliced celery.

2. In Step 4, thick white sauce (1 gal 24 oz) (Recipe No. O–G–2) and 1 lb (1–jumbo cn) canned mushrooms may be used for canned condensed cream of mushroom soup.

3. In Step 4, 3–7 oz cn canned pimientos may be used.

4. Other sizes and types of pans may be used. See Recipe Card A–25.

FRIED CABBAGE

YIELD: 100 Portions

EACH PORTION: ½ Cup

TEMPERATURE: 325°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, coarsely shredded	20 lb	8¾ gal ..	....	1. Divide cabbage into two batches.
Butter or margarine, salad oil, or shortening, melted	1 lb	2 cups ...	....	2. Fry each batch in butter or margarine, salad oil, or shortening 10 minutes or until tender, stirring frequently to avoid scorching.
Salt .... Pepper, black	2¾ oz	¼ cup ... 1 tbsp ...	....	3. Add an equal quantity of salt and pepper to each batch.

(OVER)

NOTE: 1. In Step 1, 25 lb fresh cabbage A.P. will yield 20 lb coarsely shredded cabbage.
2. Recipe may be prepared in oven. In Step 2, place cabbage in 18 by 24-inch roasting pan; bake uncovered at 350°F. 1 hour; stir occasionally.
3. Recipe may be prepared in a tilting fry pan.

VARIATIONS

1. CALICO CABBAGE: In Step 1, use 18 lb (7⅞ gal) cabbage (22 lb 8 oz A.P.). Add 8 oz (2 cups) shredded carrots (10 oz A.P.), 8 oz (2 cups) celery rings (11 oz A.P.), and 1 lb (3 cups) chopped onions (1 lb 2 oz A.P.) to cabbage. Follow Step 2. In Step 3, add 4 oz (½ cup) granulated sugar.
2. FRIED CABBAGE WITH BACON: Chop 2 lb raw bacon; cook until crisp. Drain; reserve fat. Follow Step 1. In Step 2, omit butter or margarine, salad oil, or melted shortening; use reserved bacon fat. In Step 3, reduce salt to 2 oz (3 tbsp). Add bacon pieces.
3. FRIED CABBAGE WITH PRECOOKED BACON: Follow Step 1. In Step 2, use 12 oz (1¾ cups) shortening. In Step 3, omit salt. Chop 11 oz precooked bacon. In Step 3, add equal amounts of chopped bacon to each batch of cabbage.

LYONNAISE CARROTS

YIELD: 100 Portions (1 Pan)	EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, cut in 2- inch strips	20 lb	3¾ gal		1. Add carrots and sugar to salted water. 2. Bring to a boil; boil 15 minutes. 3. Drain; place in pan.
Sugar, granulated	4 oz	½ cup		
Salt	2 oz	3 tbsp		
Water, boiling		2½ gal		
Onions, dry, chopped	1 lb	3 cups		4. Sauté onions in butter or margarine until tender; add to carrots.
Butter or margarine	1 lb	2 cups		
Salt	1 oz	1⅔ tbsp		5. Add salt and pepper; mix lightly. 6. Bake 30 minutes.
Pepper, black		1 tsp		
Parsley, fresh, finely chopped	1 oz	½ cup		7. Garnish with parsley before serving.

(OVER)

NOTE: 1. In Step 1, 24 lb 7 oz fresh carrots A.P. will yield 20 lb carrots cut in 2–inch strips.
2. In Step 1, 26–No. 303 cn or 4–No. 10 cn canned carrots may be used. Omit Steps 1 and 2.
3. In Step 1, 20 lb fresh, sliced, ready–to–use carrots or 20 lb frozen, sliced carrots may be used.
4. In Step 4, 2 oz (2/3 cup) dehydrated onions may be used. See Recipe Card A–11.
5. In Step 4, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
6. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. GLAZED CARROTS: Follow Steps 1 and 2. In Step 3, reserve 1 cup liquid. Place 2 gal drained carrots in each of 2 roasting pans (18 by 24–inches). Combine liquid with 2 lb 8 oz (5½ cups) granulated sugar, 1 oz (1⅔ tbsp) salt, and 1 lb (2 cups) butter or margarine; cook until blended and syrup is formed. Pour an equal quantity of syrup over carrots in each pan. Omit Steps 4 and 5. Follow Step 6, basting after 20 minutes. Omit Steps 7.
2. GINGER GLAZED CARROTS: Follow directions for Glazed Carrots; add 1 tbsp ground ginger when combining the syrup ingredients.
3. CARROTS NORMANDIE: Follow Steps 1 and 2. In Step 3, reserve 1 gal liquid. Blend 1 lb (2 cups) melted butter or margarine with 8 oz (2 cups) flour, wheat, general purpose, sifted; stir until smooth. Add to reserved liquid, stirring constantly. Add 4 oz (½ cup) granulated sugar and 1 tsp ground nutmeg. Simmer 5 minutes or until thickened, stirring constantly. Pour over carrots; mix lightly. Omit Steps 4 through 6. Follow Step 7.

CAULIFLOWER AU GRATIN

YIELD: 100 Portions (2 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cauliflower, frozen Salt Water, boiling	20 lb 3 oz	 4⅔ tbsp 3 gal		1. Add cauliflower to salted water. 2. Bring to a boil; cover. Simmer 4 to 8 minutes or until cauliflower is just tender. 3. Drain; place 1½ gal cauliflower in each pan. Set aside for use in Step 9.
Milk, nonfat, dry Water, warm	13 oz	2⅞ cups 3¾ qt		4. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Butter or margarine, melted Flour, wheat, general purpose, sifted	1 lb 8 oz	2 cups 2¼ cups		5. Blend butter or margarine and flour together; stir until smooth. 6. Add flour mixture to milk, stirring constantly. Simmer 5 minutes or until thickened.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	1 oz	1⅔ tbsp .	. . . .	7. Season with salt as needed.
Cheese, ground . . .	1 lb 8 oz .	4½ cups .	. . . .	8. Add cheese; stir until blended. 9. Pour 2½ qt sauce over cauliflower in each pan.
Bread crumbs, dry . Butter or margarine, melted	1 lb 8 oz . 8 oz	1½ qt . . . 1 cup	. . . .	10. Mix crumbs and butter or margarine. Sprinkle an equal quantity over cauliflower in each pan. 11. Bake 15 minutes or until crumbs are browned.

NOTE: 1. In Step 1, 24 lb fresh cauliflower A.P. will yield 20 lb cauliflower.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. CURRIED CAULIFLOWER WITH PEAS: In Step 1, use 10 lb frozen cauliflower, 1½ oz (2½ tbsp) salt and 1½ gal boiling water. Follow Step 2. Prepare 10 lb frozen peas according to Recipe Card Q–G–3. Drain peas; reserve liquid. In Step 3, place equal quantities of cauliflower and peas in each pan. Follow Steps 4 through 6. In Step 7, add 2 tbsp curry powder. Omit Step 8. In Step 9, pour 2 qt sauce over vegetables in each pan. Follow Steps 10 and 11.

GERMAN POTATO GRIDDLE CAKES

(Dehydrated Sliced Potatoes)

YIELD: 100 Portions				EACH PORTION: 2 Cakes
				TEMPERATURE: 375°F. Griddle
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, dehydrated, sliced Onions, dehydrated, chopped Water, warm	4 lb 6¼ oz	2½ gal 2 cups plus 4½ tsp 3½ gal	. . . .	1. Cover potatoes and onions with water; soak 15 minutes. Bring to a boil; simmer 15 minutes or until soft but not mushy. 2. Beat potato and onion mixture in mixer bowl at medium speed two minutes.
Milk, nonfat, dry Water, warm Eggs, whole, beaten	11 oz . . . . 2 lb	2½ cups 3 qt 1 qt (20 eggs)	. . . .	3. Reconstitute milk; add eggs. Add to potato mixture; mix well.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 10 oz	6½ cups		4. Add flour, salt, pepper, nutmeg, thyme, and melted shortening or salad oil to mixture; blend well.
Salt	4 oz	6 tbsp		5. Drop ¼ cup (1–No. 16 scoop) batter onto lightly greased griddle. Cook until well browned, about 2 minutes on each side.
Pepper, black		2 tsp		
Nutmeg, ground		½ tsp		
Thyme, ground		¼ tsp		
Shortening, melted or salad oil	8 oz	1 cup		
Sour cream, fresh (optional)	3 lb	1½ qt		6. Serve with one tbsp sour cream.

NOTE: 1. In Step 3, 10 oz (2½ cups) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs. See Recipe Card A–8.

2. In Step 6, Sour Cream Sauce Mix may be used for sour cream. Mix according to instructions on container.

Q. VEGETABLES No. 20

FRENCH FRIED CAULIFLOWER

YIELD: 100 Portions

EACH PORTION: ½ Cup

TEMPERATURE: 375°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	4½ oz	1 cup		1. Reconstitute milk; add eggs. Mix well.
Water, warm		4½ cups		
Eggs, whole, beaten	1 lb 4 oz	2⅓ cups (12 eggs)		
Cauliflower, frozen, partially thawed	12 lb			2. Cut large cauliflower pieces in half. Dip in milk and egg mixture; drain well.
Flour, wheat, general purpose, sifted	2 lb 6 oz	9½ cups		3. Combine flour, salt, pepper, and cheese. Dredge cauliflower in flour mixture; shake off excess.
Salt	2½ oz	4 tbsp		4. Fry 3 minutes or until golden brown. Drain on absorbent paper.
Pepper, black		2 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, grated, Parmesan	9 oz	2¼ cups .	....	

NOTE: 1. Fry in small batches. French Fried Cauliflower loses crispness if allowed to stand on steam table.

VARIATION

1. FRENCH FRIED OKRA: Follow Step 1. In Step 2, omit cauliflower; use 10 lb frozen okra, partially thawed. Follow Steps 3 and 4.

CORN FRITTERS

YIELD: 100 Portions	EACH PORTION: 2 Fritters
	TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	6 lb	1½ gal	....	1. Sift together flour, salt, baking powder, sugar, and milk into mixer bowl.
Salt	2 oz	3 tbsp	....	
Baking powder	7 oz	1 cup	....	
Sugar, granulated	4 oz	½ cup	....	
Milk, nonfat, dry	3½ oz	¾ cup	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, warm	. . . .	3¾ cups .	. . . .	2. Combine water, eggs, corn, and butter or margarine; mix well.
Eggs, whole, beaten	2 lb	1 qt (20 eggs)	. . . .	3. Add corn mixture to dry ingredients; mix until well blended. Batter will not be smooth.
Corn, canned, cream style	6 lb 10 oz	8 qt (1–No. 10 cn)	. . . .	4. Drop batter, 2 tbsp (1–No. 30 Scoop) into deep fat.
Butter or margarine, melted	8 oz	1 cup	. . . .	5. Fry 5 minutes or until golden brown. 6. Drain on absorbent paper.

NOTE: 1. In Step 2, 7 lb (7–No. 303 cn) canned cream style corn may be used.
2. In Step 3, more water may be added if corn mixture is too thick.

VARIATION

1. CORN FRITTERS (PANCAKE MIX): Omit Steps 1 through 3. Combine 6 lb 10 oz (1–No. 10 cn) canned cream style corn, 6 lb 12 oz (1½–No. 10 cn) canned pancake mix, and 1½ qt water. Mix well. Follow Steps 4 through 6.

CORN PUDDING

YIELD: 100 Portions (2 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry .. Water, warm	3¼ oz	¾ cup ... 3¾ cups .	....	1. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Butter or margarine, melted	1 lb	2 cups ...	....	2. Blend butter or margarine and flour together; stir until smooth.
Flour, wheat, general purpose, sifted	1 lb	1 qt	....	3. Add flour mixture to milk, stirring constantly.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Corn, canned, cream style	23 lb 3 oz	10½ qt (3½–No. 10 cn)	....	4. Combine corn, eggs, sugar, salt, pepper, and pimientos. 5. Add sauce slowly to corn mixture; mix well.
Eggs, whole, slightly beaten	3 lb	1½ qt (30 eggs)	....	6. Pour 1¾ gal into each pan.
Sugar	2 oz	¼ cup	....	7. Bake 1 hour 45 minutes or until almost firm (center will be soft). DO NOT OVERBAKE.
Salt	2 oz	3 tbsp	....	
Pepper, black	....	2 tbsp	....	
Pimiento, drained, chopped (optional)	1 lb	2 cups (¾– No. 2½ cn)	....	8. Remove from oven; let stand 20 minutes before serving.

NOTE: 1. In Step 4, 23½–No. 303 cn canned cream style corn may be used.
2. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. CORN PUDDING (WHOLE KERNEL CORN): Follow directions for Making Thick White Sauce (Recipe Card O–G–2), omitting salt in Step 4. Set aside. Omit Steps 1 through 3. In Step 4, use 23 lb 3 oz (3½-No. 10 cn or 24–No. 303 cn) canned whole kernel corn. Follow Steps 5 through 8.
2. SOUTHERN STYLE CORN: Follow Steps 1 through 3. In Step 4, sauté 1 lb (3 cups) chopped dry onions (1 lb 2 oz A.P.) and 1 lb (3 cups) chopped sweet peppers (1 lb 4 oz A.P.) in 8 oz (1 cup) butter or margarine; add to other ingredients. Follow Steps 5 through 8.

SCALLOPED CREAM STYLE CORN

YIELD: 100 Portions (1 Pan)	EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted Crackers, soda, coarsely crumbled Pepper, black	12 oz .... 1 lb 8 oz	1½ cups . 1 gal .... 1 tbsp ...	....	1. Combine butter or margarine, cracker crumbs, and pepper.
Corn, canned, cream style	23 lb 16 oz	3 gal (3½-No. 10 cn)	....	2. Pour 1 gal corn into greased pan. Cover with 2 qt buttered cracker crumbs. Add remaining corn. Top with remaining cracker crumbs.
Milk, nonfat, dry .. Water, warm	5 oz	1⅛ cups . 5½ cups .	....	3. Reconstitute milk; pour evenly over top of mixture. 4. Bake 45 minutes or until lightly browned and bubbling.

(OVER)

NOTE: 1. In Step 1, bacon fat may be used for butter or margarine.
2. In Step 2, 20 lb (20–No. 303 cn) canned cream style corn may be used.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. SCALLOPED WHOLE KERNEL CORN (CANNED): Follow Step 1. In Step 2, use 19 lb 14 oz (3–No. 10 cn) canned whole kernel corn. Drain corn; reserve 1½ qt liquid. In Step 3, omit water; mix liquid with reconstituted milk. Follow Step 4.
2. SCALLOPED WHOLE KERNEL CORN (FROZEN): Follow Step 1. In Step 2, use 15 lb frozen whole kernel corn. Cook according to instructions on Recipe Card Q–G–3. Reserve 1½ qt liquid. In Step 3, mix liquid with reconstituted milk. Follow Step 4.

BROCCOLI PARMESAN

YIELD: 100 Portions (2 Pans)	EACH PORTION: ½ Cup (2 to 3 Stalks with Sauce)
PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	8 oz	1 cup		1. Sauté onions in butter or margarine until tender. Set aside for use in Step 3.
Onions, dry, chopped	1 lb 8 oz	4½ cups		
Soup, condensed, cream of chicken	6 lb 4 oz	11½ cups (2–No. 3 cyl cn)		2. Blend soup, water, and milk together. Add Parmesan cheese; mix well. 3. Add sautéed onions to mixture; heat thoroughly. Set aside for use in Step 6.
Water		2½ qt		
Milk, nonfat, dry	9 oz	2 cups		
Cheese, grated, Parmesan	2 lb	2 qt		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling		1½ gal		4. Add salt to boiling water.
Salt	1 oz	1⅔ tbsp		5. Add broccoli to boiling salted water; return to a boil. Cover, reduce heat; cook for 7 minutes or until tender. Drain; place an equal quantity in each pan.
Broccoli, frozen	16 lb			6. Pour about 3½ qt sauce over broccoli in each pan.

NOTE: 1. In Step 1, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions.
2. In Step 1, 3 oz (1 cup) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 6, 8 oz (2 cups) dry bread crumbs browned in 12 oz (1½ cups) melted butter or margarine may be sprinkled over broccoli and sauce. Use 1 cup buttered crumbs for each pan; heat in a 350°F. oven for 20 minutes.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. **BRUSSELS SPROUTS PARMESAN**: Follow Steps 1 through 4. In Step 5, omit broccoli; use 16 lb frozen Brussels sprouts. Follow Step 6. **EACH PORTION**: ½ Cup (3 to 4 Brussels sprouts with sauce).
2. **CAULIFLOWER PARMESAN**: Follow Steps 1 through 4. In Step 5, omit broccoli; use 16 lb frozen cauliflower. Cook cauliflower 4 minutes or until tender. Follow Step 6. **EACH PORTION**: ½ Cup (3 to 4 flowerets with sauce).

BAKED CORN AND TOMATOES

YIELD: 100 Portions (4 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan	TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, finely chopped	8 oz	1½ cups .	....	1. Sauté onions in butter or margarine until tender.
Butter or margarine	2 oz	¼ cup ...	....	
Corn, canned, whole kernel	12 lb 10 oz	1½ gal (2-No. 10 cn)	....	2. Drain corn; combine with onions, tomatoes, sugar, salt, and pepper.
Tomatoes, canned, chopped	12 lb 12 oz	1½ gal (2-No. 10 cn)	....	3. Place an equal quantity of mixture in each lightly greased pan.
Sugar, granulated .	2 oz	¼ cup ...	....	
Salt	1½ oz ...	2⅓ tbsp .	....	
Pepper, black	....	1 tsp	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, soft, cubed .	1½ lb . . .	3 qt	. . . .	4. Pour butter or margarine over bread cubes. 5. Sprinkle 3 cups bread cubes over mixture in each pan. 6. Bake 30 minutes or until bread cubes are browned.
Butter or margarine, melted	8 oz	1 cup	. . . .	

NOTE: 1. In Step 1, 1 oz (⅓ cup) dehydrated onions may be used. See Recipe Card A–11.
2. In Step 1, 9 oz dry onions A.P. will yield 8 oz finely chopped onions.
3. In Step 2, 8 lb 12 oz frozen whole kernel corn may be used for canned corn.
4. Other sizes and types of pans may be used. See Recipe Card A–25.

FRENCH FRIED EGGPLANT

YIELD: 100 Portions — EACH PORTION: 2 to 3 Slices (3 Ounces)

TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggplant, fresh, peeled, sliced, ⅓ to ½-inch slices	18 lb	....	....	1. Soak eggplant in salted water 30 minutes; drain.
Water, cold	....	to cover .	....	
Salt	2 oz	3 tbsp ...	....	
Flour, wheat, general purpose, sifted	1 lb 4 oz .	1¼ qt ...	....	2. Dredge eggplant in flour; shake off excess. Set aside for use in Step 4.
Milk, nonfat, dry ..	2½ oz ...	9 tbsp ...	....	3. Reconstitute milk; combine with eggs.
Water, warm	....	2¾ cups .	....	
Eggs, whole, beaten	1 lb	2 cups (10 eggs)	....	4. Dip eggplant in milk and egg mixture; drain well.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	3½ oz . . .	5 tbsp . . .	. . . .	5. Combine salt and crumbs. Dredge eggplant in salted crumbs; shake off excess. 6. Fry 3 minutes or until golden brown.
Bread crumbs, dry, ground, fine	2 lb	2 qt	. . . .	

NOTE: 1. In Step 1, 22 lb 2 oz fresh eggplant A.P. will yield 18 lb peeled, sliced eggplant.

VARIATION

1. EGGPLANT PARMESAN: Prepare ½ recipe of Spaghetti Sauce, Recipe No. L–39 (Steps 1 through 4). Use 18 lb 8 oz A.P. unpeeled, fresh eggplant, sliced ⅓ to ½ inches thick. Follow Steps 1 through 6. Place 1 layer of eggplant in 5½ steam table pans (12 by 20 by 2½–inches). Pour 3 cups sauce evenly over eggplant in each pan. Add second layer of eggplant. Cover with remaining sauce (3 cups per pan). Use 4 oz (1 cup) grated Parmesan cheese and sprinkle evenly over each pan. Use 3 lb 2 oz sliced Mozzarella cheese. Place ½ oz slice on each serving. Bake at 375°F. 20 minutes or until cheese is melted. (Other sizes and types of pans may be used. See Recipe Card A–25.)

SOUTHERN STYLE GREENS

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling Bacon, raw, chopped	 2 lb	2 gal 1½ qt		1. Add bacon to water; cover; simmer 30 minutes.
Greens, collard or kale, fresh	20 lb			2. Trim away any bruises or blemished spots on greens. Cut leaves from stems. 3. Wash leaves in several changes of cold water to remove all traces of dirt or sand. Chop into small pieces.
Salt Pepper, black	3 oz 	4⅔ tbsp 1½ tsp		4. Add greens, salt, and pepper to bacon and water. Add enough water to cover greens. 5. Cover; simmer 1½ hours. 6. Serve with cooking liquid (pot liquor).

(OVER)

NOTE: In Step 2, 27 lb fresh collard greens A.P. or 28 lb 4 oz fresh kale A.P. will yield 20 lb greens.

VARIATIONS

1. SOUTHERN STYLE GREENS (FROZEN COLLARD, MUSTARD, OR TURNIP GREENS): Follow Step 1. Omit Steps 2 and 3. In Step 4, use 20 lb frozen greens. Follow Step 5. In Step 6, cut through greens several times.
2. SOUTHERN STYLE GREENS WITH HAM HOCKS (PORK HOCKS, FROZEN, FRESH): In Step 1, omit bacon. Use 15 lb pork hocks, frozen, fresh; simmer 1½ hours. Follow Steps 2 through 6.
3. SOUTHERN STYLE GREENS WITH HAM HOCKS (PORK HOCKS, FROZEN, CURED AND SMOKED): In Step 1, omit bacon. Use 10 lb pork hocks, frozen, cured, and smoked. Simmer 2 hours or until tender. Follow Steps 2 through 6, omitting salt in Step 4.
4. SWEET SOUR GREENS: Follow Steps 1 through 4. Sauté 10 oz (2 cups) chopped, dry onions (11 oz A.P.) in 2 oz (¼ cup) butter or margarine until tender; add 8 oz (1 cup) granulated sugar and 1½ cups vinegar. Cook 3 minutes. In Step 5, add to cooked greens. Follow Step 6.

OKRA AND TOMATO GUMBO

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	2 lb	1½ qt ...	....	1. Sauté onions and bacon until onions are tender and bacon is crisp.
Bacon, raw, chopped	1 lb	3 cups ...	....	
Okra, frozen, cut, thawed	10 lb	....	....	2. Add okra to onions and bacon. Cook 5 minutes, stirring frequently.
Flour, wheat, general purpose, sifted	4 oz	1 cup	....	3. Add flour, sugar, salt, chili powder, and pepper; stir until blended.
Sugar, granulated .	2 oz	¼ cup ...	....	
Salt	2 oz	3 tbsp ...	....	
Chili powder	1 oz	¼ cup ...	....	
Pepper, black	....	1 tsp	....	

(OVER)

CREAMED ONIONS

YIELD: 100 Portions (1 Pan)				EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, ½-inch slices Water, boiling Salt	20 lb .... 5 oz	5 gal 3 gal ½ cup	....	1. Add onions to salted water. Bring to boil. Cook 10 to 15 minutes or until tender. 2. Drain; reserve liquid for use in Step 3 and onions for use in Step 6.
Milk, nonfat, dry Water and reserved liquid, warm	1 lb 4 oz	4½ cups 5½ qt	....	3. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Butter or margarine, melted Flour, wheat, general purpose, sifted	1 lb 8 oz 12 oz	3 cups 3 cups	....	4. Blend butter or margarine and flour together; stir until smooth.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	....	1 tbsp ...	....	5. Add flour mixture and salt to milk, stirring constantly. Simmer 5 minutes or until thickened. 6. Pour sauce over onions. 7. Bake in 350°F. oven 20 to 30 minutes or until onions are heated thoroughly.

NOTE: 1. In Step 1, 22 lb 4 oz dry onions A.P. will yield 20 lb sliced onions.
2. In Step 1, 20 lb peeled,whole, dry, ready–to–use onions may be used. Slice onions.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATIONS

1. CREAMED ONIONS (CANNED ONIONS): Omit Step 1. In Step 2, use 25 lb 4 oz (4–No. 10 cn) canned whole onions. Drain; use liquid in Step 3. Follow Step 4. Omit salt in Step 5. Follow Steps 6 and 7.
2. ONIONS AU GRATIN: Follow Steps 1 through 4. In Step 5, add 1 lb 8 oz (4½ cups) ground Cheddar cheese. Combine sauce and onions. Omit Step 6. Place in roasting pan (18 by 24–inches). Mix 1 lb (3 cups) dry bread crumbs, 8 oz (1 cup) melted butter or margarine and 4 oz (¾ cup) ground Cheddar cheese. Sprinkle over mixture. In Step 7, bake 20 minutes or until browned.

BAKED ONIONS WITH TOMATOES

YIELD: 100 Portions (2 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 18 by 24-inch Roasting Pan	TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, quartered	20 lb			1. Cook onions in salted water 15 minutes or until tender; drain.
Water, boiling		3 gal		2. Spread about 1¼ gal onions in each pan.
Salt	3½ oz	5 tbsp		
Tomatoes, canned	12 lb 12 oz	1½ gal (2-No. 10 cn)		3. Combine tomatoes, sugar, bay leaf, salt, pepper, and cloves. Heat to boiling; cook 5 minutes. Remove bay leaf and cloves.
Sugar, granulated	2 oz	¼ cup		
Bay leaf		1 leaf		
Salt	2 oz	3 tbsp		
Cloves, whole		1 tbsp		
Pepper, black		2 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	1 lb	2 cups ...	....	4. Blend melted shortening or salad oil and flour together; stir until smooth; add to tomatoes, stirring constantly. Cook 10 minutes or until slightly thickened. 5. Pour 3 qt tomato mixture over onions in each pan. 6. Bake 15 minutes.
Flour, wheat, general purpose, sifted	4 oz	1 cup	....	

NOTE: 1. In Step 1, 22 lb 4 oz dry onions A.P. will yield 20 lb quartered onions.
2. In Step 2, 18 lb 15 oz (3–No. 10 cn) canned onions may be used. Drain.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. SPANISH ONIONS: In Step 1, use 15 lb quartered onions (16 lb 10 oz A.P.). In Step 2, omit bay leaf; add 4 lb sliced fresh sweet peppers (4 lb 14 oz A.P.) and 3 lb chopped, fresh celery (4 lb 2 oz A.P.) to tomatoes. Simmer until vegetables are tender. Follow Steps 3 through 6.

FRENCH FRIED ONION RINGS (Flour Method)

Q. VEGETABLES No. 35(1)

FRENCH FRIED ONION RINGS

(Flour Method)

YIELD: 100 Portions	EACH PORTION: 1 Cup
	TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, cut into slices, ½-inch thick	20 lb			1. Separate onion slices into rings. Cover with cold water. Let stand 10 to 15 minutes. Drain.
Water, cold		to cover		
Flour, wheat, general purpose, sifted	8 lb	2 gal		2. Dredge onion rings in mixture of flour, salt, and pepper; shake off excess. Save remaining seasoned flour for use in Step 4.
Salt	6 oz	9 tbsp		
Pepper, black		2 tsp		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . .	1 lb 10 oz	5¾ cups .	. . . .	3. Reconstitute milk; dip floured onion rings into milk. Drain well. 4. Dredge each onion ring in remaining seasoned flour until well coated; shake off excess. 5. Fry 2 minutes or until golden brown. 6. Drain well in basket or on absorbent paper.
Water, warm	. . . .	3¾ qt . . .	. . . .	

NOTE: 1. In Step 1, 22 lb 4 oz dry onions A.P. will yield 20 lb sliced onions.
2. In Step 3, the ratio of nonfat dry milk to water has been doubled.

VARIATIONS

1. ONION RINGS (FROZEN): Omit Steps 1 through 5. Use 25 lb (5–5 lb pg) frozen breaded onion rings. Fry according to directions on package. Follow Step 6.
2. TEMPURA FRIED ONION RINGS: Follow Step 1. Omit Steps 2 through 4; substitute 2 gal Tempura Batter (Recipe No. D–52) for ingredients. Dip individual onion rings into batter. In Step 5, drop onion rings gently into 350°F. deep fat; fry approximately 1½ minutes or until golden brown. Follow Step 6.

FRIED ONIONS

YIELD: 100 Portions (2 Pans)	**EACH PORTION:** ¼ Cup
PAN SIZE: 18 by 24–inch Roasting Pan	**TEMPERATURE:** 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening or salad oil	2 lb 8 oz .	1¼ qt . . .	. . . .	1. Heat 2½ cups shortening or salad oil in each pan.
Onions, dry, thinly sliced	20 lb	. . . .	. . . .	2. Add 10 lb onions to shortening in each pan. Cook 40 minutes or until tender and lightly browned, stirring occasionally to prevent burning.
Salt . . . . Pepper, black	3½ oz	5 tbsp . . . 1 tsp	. . . .	3. Sprinkle salt and pepper evenly over onions in each pan.

NOTE: 1. In Step 2, 22 lb 4 oz dry onions A.P. will yield 20 lb thinly sliced onions.
2. In Step 2, onions may be cooked on preheated, greased 350°F. griddle.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

Q. VEGETABLES No. 37

SMOTHERED ONIONS

(Dehydrated Onions)

YIELD: 100 Portions EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dehydrated	7 lb 8 oz	3–No. 10 cn		1. Rehydrate onions in water 1 hour; drain well.
Water, warm		4 gal		
Shortening, melted or salad oil	1 lb	2 cups		2. Blend melted shortening or salad oil, salt, pepper, and monosodium glutamate with onions in steam jacketed kettle. 3. Cover; start on high heat. Reduce to medium heat; simmer 20 minutes or until tender and slightly browned, stirring occasionally. 4. Drain well.
Salt	3½ oz	5 tbsp		
Pepper, black		1 tsp		
Monosodium glutamate (optional)	1 oz	2⅔ tbsp		

FRI

YIELD: 100 Portions

INGREDIENTS	WEIGHTS	MEASURE
Parsnips, fresh, quartered lengthwise	20 lb	
Water, boiling		2 gal
Salt	5 oz	½ cup
Milk, nonfat, dry	1¾ oz	6 tbsp
Water, warm		2 cups
Eggs, whole, beaten	1 lb	2 cups (1 eggs)
Bread crumbs, dry	1 lb 8 oz	4½ cups
Salt	3 oz	

NOTE: In Step 1, 23 lb 10 oz fresh parsnip

NOTE: 1. In Step 1, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.
2. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb sliced onions.

VARIATIONS

1. GREEN BEANS WITH CORN (BEANS, GREEN, CANNED): Follow Step 1. Omit Steps 2 and 3. Use 18 lb 15 oz (3-No. 10 cn) canned green beans. Drain beans reserving 1½ qt liquid. In Step 4, add corn, beans, liquid, and ¾ tsp ground red pepper to bacon and onions. Follow Step 5.
2. GREEN BEANS WITH CORN (BEANS, GREEN, DEHYDRATED, COMPRESSED): Follow Step 1. Omit Steps 2 and 3. Use 1 lb 9 oz (1½-No. 2½ cn) canned dehydrated, compressed green beans. Prepare beans according to instructions on container, omitting butter or margarine and pepper. Drain beans reserving 1½ qt liquid. In Step 4, add beans, liquid, and ¾ tsp ground red pepper to bacon and onions. Follow Step 5. EACH PORTION: ⅓ Cup.

CREAMED PEAS

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, frozen Salt Water, boiling	15 lb 2 oz	 3 tbsp 1½ gal		1. Add peas to salted water. 2. Bring to a boil; cover; boil gently, 6 to 8 minutes or until tender. Drain; reserve liquid for use in Step 3 and peas for use in Step 6.
Milk, nonfat, dry Water and liquid, warm	13 oz	2⅞ cups 3¾ qt		3. Reconstitute milk; bring to just below a boil. DO NOT BOIL.
Butter or margarine, melted Flour, wheat, general purpose, sifted	1 lb 8 oz	2 cups 2 cups		4. Blend butter or margarine and flour together; stir until smooth.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	. . . .	1 tbsp . . .	. . . .	5. Add flour mixture and salt to milk, stirring constantly. Simmer 5 minutes or until thickened. 6. Pour sauce over hot peas.

NOTE: 1. In Step 1, 19 lb 11 oz (3–No. 10 cn) canned peas may be used for frozen peas. Heat; drain; reserve liquid for use in Step 3. Follow Steps 3 through 6.

2. In Step 1, 2 lb 9 oz (3–No. 2½ cn) canned dehydrated compressed peas may be used. Prepare according to instructions on container; reserve liquid for use in Step 3. Follow Steps 3 through 6.

PEAS WITH MUSHROOMS

YIELD: 100 Portions EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, frozen	18 lb			1. Add peas to boiling salted water.
Salt	1⅓ oz	2 tbsp		2. Bring to a boil; cover; cook gently 6 to 8 minutes or until tender. Drain; set peas aside for use in Step 4.
Water, boiling		1½ gal		
Mushrooms, canned, drained	4 lb	3 qt (4–jumbo cn)		3. Sauté mushrooms in butter or margarine. 4. Combine hot peas and mushrooms; mix gently.
Butter or margarine	1 lb	2 cups		

NOTE: 1. In Step 1, 26 lb 4 oz (4–No. 10 cn) canned peas may be used for frozen peas. Heat and drain before using in Step 4.

2. In Step 1, 4 lb 12 oz (4–No. 2½ cn) canned dehydrated compressed peas may be used for frozen peas. Prepare according to instructions on container. Drain; follow Steps 3 and 4.
3. In Step 3, 8–8Z cn canned mushrooms may be used.

(OVER)

VARIATIONS

1. PEAS WITH CARROTS: In Step 1, use 12 lb frozen peas. Follow Step 2. In Step 3, omit mushrooms; use 6 lb (5½ qt) sliced fresh carrots (7 lb 5 oz A.P.). Place carrots and 2 tsp salt in 2 qt boiling water; cook 15 minutes or until tender; drain. In Step 4, combine hot peas and carrots, and melted butter or margarine.
2. PEAS WITH CELERY: In Step 1, use 12 lb frozen peas. Follow Step 2. In Step 3, omit mushrooms; use 7 lb 8 oz (7½ qt) fresh celery (10 lb 4 oz A.P.) cut in ½– inch pieces. Place celery and 2 tsp salt in 2 qt boiling water; cook 10 to 15 minutes or until tender; drain. In Step 4, combine hot peas and celery, and melted butter or margarine.
3. PEAS WITH ONIONS: Follow Steps 1 and 2. In Step 3, omit mushrooms. Sauté 4 lb (3 qt) chopped, dry onions (4 lb 7 oz A.P.) in butter or margarine. In Step 4, combine hot peas with sautéed onions.

GREEN BEANS PARISIENNE

YIELD: 100 Portions (2 Pans) EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, sliced	1 lb 2 oz .	4½ cups .	....	1. Sauté onions in butter or margarine until tender.
Butter or margarine	4 oz	½ cup ...	....	
Soup, condensed, cream of mushroom	4 lb 11 oz	8⅔ cups (1½-No. 3 cyl cn)	....	2. Blend soup, water, and Worcestershire sauce into onion mixture.
Water	....	2½ cups .	....	
Worcestershire sauce	....	1 tbsp ...	....	
Beans, green, canned	25 lb 4 oz	3 gal (4-No. 10 cn)	....	3. Drain beans; add to mixture. Mix carefully. 4. Place about 6¼ qt mixture in each pan.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry . Butter or margarine, melted	8 oz ..... 4 oz	2 cups ... ½ cup ...	....	5. Combine bread crumbs and melted butter or margarine. 6. Sprinkle about 1 cup over mixture in each pan.
Cheese, grated, Parmesan	8 oz	2 cups ...	....	7. Sprinkle 1 cup cheese over bread crumbs in each pan. 8. Bake in oven for 20 minutes or until sauce is bubbling and cheese is melted.

NOTE: 1. In Step 3, 2¼ oz (⅔ cup plus 4½ tsp) dehydrated onions may be used. See Recipe Card A–11.
2. In Step 3, 1 lb 4 oz dry onions A.P. will yield 1 lb 2 oz sliced onions.
3. Other sizes and types of pans may be used. See Recipe Card A–25.

HASHED BROWN POTATOES

YIELD: 100 Portions

EACH PORTION: ⅔ Cup

TEMPERATURE: 400°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, quartered	31 lb			1. Cover potatoes with salted water; bring to a boil; cook 20 minutes or until tender.
Water, boiling		2½ gal		2. Drain well. Cool 10 to 15 minutes.
Salt	5 oz	½ cup		3. Chop potatoes in small pieces using a French knife.
Shortening, melted, or salad oil	2 lb	1 qt		4. Spread a layer of potatoes over well greased griddle. Cook 10 minutes or until golden brown on one side. 5. Turn potatoes; cook 15 minutes or until golden brown.

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	2 oz	3 tbsp		6. Sprinkle with salt and pepper.
Pepper, black		2 tsp		

NOTE: 1. In Step 1, 38 lb 2 oz fresh white potatoes A.P. will yield 31 lb peeled potatoes.

2. In Step 1, peeled potatoes may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A-20.

3. In Step 1, 31 lb fresh, peeled, ready-to-use potatoes may be used. Quarter potatoes.

4. In Step 1, 31 lb fresh, peeled, diced, ready-to-use potatoes may be used. Boil 20 minutes or steam potatoes 5 minutes until just tender. Follow Step 2. Omit Step 3. Follow Steps 4 through 6.

5. In Step 1, 31 lb fresh peeled potatoes may be chopped by hand or by machine before cooking; decrease cooking time to 5 minutes. DO NOT OVERCOOK. Omit Steps 2 and 3. Drain before Step 4.

(CONTINUED)

HASHED BROWN POTATOES

VARIATIONS

1. COTTAGE FRIED POTATOES: Follow Steps 1 and 2. In Step 3, cut potatoes in ¼-inch slices. Follow Steps 4 through 6.
2. HASHED BROWN POTATOES (FROZEN, SHREDDED): Omit Steps 1 through 3. Use 18 lb potatoes, white, frozen, shredded. In Step 4, place layer of potatoes on well greased griddle; cook 15 minutes; turn; brown on other side. Omit Step 5. Follow Step 6. EACH PORTION: ½ Cup (Breakfast Portion). NOTE: TO COOK TO ORDER, thaw layer of potatoes on greased sheet pan in 350°F. oven. Brown on greased griddle, 3 minutes per side.
3. LYONNAISE POTATOES: Follow Steps 1 and 2. In Step 3, slice potatoes ½-inch thick; mix with 1 lb (1 qt) sliced dry onions (1 lb 2 oz A.P.). Add shortening, salt, and pepper. Omit Steps 4 through 6. Place mixture in 2 greased roasting pans (18 by 24-inch). Bake in 400°F. oven about 45 minutes or until lightly browned.

HOME FRIED POTATOES

YIELD: 100 Portions				EACH PORTION: ¾ Cup
				TEMPERATURE: 400°F. Griddle
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, ⅛ inch slices	35 lb			1. Spread a layer of potatoes on well greased griddle. 2. Cook about 25 minutes, turning occasionally to ensure even browning.
Salad oil or shortening, melted	2 lb	1 qt		
Salt	2 oz	3 tbsp		3. Sprinkle with salt and pepper.
Pepper, black		2 tsp		

NOTE: 1. In Step 1, 43 lb 1 oz fresh white potatoes A.P. will yield 35 lb peeled potatoes.
2. In Step 1, 35 lb fresh, peeled, ready–to–use, whole potatoes may be used. Slice potatoes ⅛–inch thick.
3. In Step 1, peeled potatoes may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A–20.
4. Potatoes may be browned in shallow fat in roasting pans or in tilting fry pan or lightly browned in deep–fat fryer at 350°F.

MASHED POTATOES

YIELD: 100 Portions				EACH PORTION: ⅔ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, quartered	35 lb			1. Cover potatoes with salted water; bring to a boil; reduce heat; simmer 25 minutes or until tender.
Water		to cover		2. Drain well.
Salt	5 oz	½ cup		3. Beat potatoes in mixer bowl at low speed until broken into smaller pieces.
Salt	5 oz	½ cup		4. Add salt and softened butter or margarine. Beat at high speed 3 to 5 minutes or until smooth.
Butter or margarine, softened	1 lb	2 cups		
Milk, nonfat, dry	10 oz	2¼ cups		5. Reconstitute milk; heat to a simmer; blend into potatoes at low speed. Beat at high speed 2 minutes or until light and fluffy.
Water, warm		2¾ qt		

(OVER)

NOTE: 1. In Step 1, 43 lb 1 oz fresh white potatoes A.P. will yield 35 lb peeled potatoes.
2. In Step 1, 35 lb fresh, peeled, whole, ready-to-use potatoes may be used. Cut potatoes into wedges.
3. In Step 1, peeled potatoes may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A-20.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATIONS

1. FRANCONIA POTATOES: Cut peeled potatoes into wedges (quarter lengthwise). Parboil or cook in steam cooker 10 minutes. Drain. Follow Steps 1 through 3. In Step 4, bake potatoes 30 minutes or until browned.
2. FRENCH BAKED POTATOES: In Step 1, parboil peeled potatoes or cook in steam cooker 10 minutes. Drain. Omit Steps 2 and 3. Roll potatoes in 2 lb (2 qt) melted shortening or salad oil, then in seasoned crumb mixture (2 lb–(1½ qt)) bread crumbs, 2 oz (3 tbsp) salt, 2 tsp black pepper, and 1 oz (¼ cup) ground paprika. In Step 4, place on greased pans; bake 45 minutes or until tender and browned.
3. OVEN-GLO POTATOES: In Step 1, parboil peeled potatoes or cook in steam cooker 10 minutes. Drain. Place an equal quantity of potatoes in each of two roasting pans. Combine thoroughly ingredients in Steps 2 and 3, omitting paprika; add 1 lb (½–No. 2½ cn) canned tomato juice concentrate, 2 qt hot water, and 1⅓ tbsp (4 cloves) minced garlic or 1 tsp dehydrated garlic. Pour an equal quantity of mixture over potatoes in each pan. In Step 4, bake 45 minutes.

RISSOLE POTATOES

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Cup (6 Pieces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 360°F. Deep Fat; 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, cut in wedges (1½ by 1½ by 1-inch) Water, cold	35 lb. 	 to cover		1. Soak potatoes in cold water 30 minutes. 2. Drain; dry well. 3. Fry in deep fat until lightly browned. 4. Place an equal quantity of potatoes in each pan.
Salt Pepper, black	2 oz 	3 tbsp 1½ tsp		5. Sprinkle salt and pepper evenly over potatoes in each pan. 6. Bake 30 minutes or until tender.

(OVER)

NOTE: 1. In Step 1, 43 lb 1 oz fresh, white potatoes A.P. will yield 35 lb peeled potatoes.

2. In Step 1, 35 lb fresh, peeled, whole, ready–to–use potatoes may be used. Cut potatoe into wedges.

3. In Step 1, peeled potatoes may be dipped in solution of antioxidant and water t prevent discoloration. See Recipe Card A–20.

4. Other sizes and types of pans may be used. See Recipe Card A–25.

VARIATION

1. RISSOLE POTATOES (ALTERNATE METHOD): Omit Steps 1 through 6. Parboil potatoes o cook in steamer 10 minutes. Drain. Fry in 360°F. deep fat until golden brown. Drain well i basket or on absorbent paper. Sprinkle with 2 oz (3 tbsp) salt and 1½ tsp black pepper; serve immediately.

Q. VEGETABLES No. 56

GOLDEN POTATO BALLS

(Instant Potatoes)

YIELD: 100 Portions

EACH PORTION: 3–1 Ounce Balls

TEMPERATURE: 375°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dehydrated, chopped	4½ oz	1½ cups		1. Rehydrate onions in water for 15 minutes. Drain; set aside for use in Step 5.
Water, warm		1 qt		
Potatoes, white, instant, granules	4 lb 9 oz	2½ qt (¾–No. 10 cn)		2. Combine instant potato granules, milk, flour, salt, nutmeg, and thyme; mix well.
Milk, nonfat, dry	10 oz	2¼ cups		
Flour, wheat, general purpose, sifted	12 oz	3 cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt	2 oz	3 tbsp		3. Pour water into mixer bowl. 4. At low speed, rapidly add dry ingredients. Mix 1 minute or until well blended. 5. Add onions. Mix until well blended.
Nutmeg, ground		½ tsp		
Thyme, ground		¼ tsp		
Water, boiling		6¼ qt		
Potatoes, white, instant, granules	1 lb	2 cups		6. Shape mixture into balls, about 1 oz each. Roll in potato granules. 7. Fry 3 minutes or until golden brown. 8. Drain well in basket or on absorbent paper.

MASHED POTATOES

(Instant Potatoes)

YIELD: 100 Portions				EACH PORTION: ⅔ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, instant, granules	6 lb 2 oz .	3¼ qt (1–No. 10 cn)	....	1. Blend potatoes and milk together. Set aside for use in Step 3.
Milk, nonfat, dry ..	12 oz	2½ cups .	....	
Water, boiling	....	13½ qt ..	....	2. Blend water, butter or margarine, and salt in mixer bowl.
Butter or margarine	1 lb	2 cups ...	....	
Salt	2 oz	3 tbsp ...	....	3. At low speed, rapidly add potato and milk mixture to liquid; mix ½ minute. Stop machine; scrape down sides and bottom of bowl.
Pepper, white or black (optional)	....	2 tsp	....	4. Add pepper. Whip at high speed about 2 minutes or until light and fluffy. Do not overbeat.

(OVER)

NOTE: 1. Consistency may be controlled by reserving 2 qt hot liquid before adding potatoes. Add liquid in Step 4, during whipping, until proper consistency is obtained.
2. If potatoes become dry while standing on steam table, add hot milk or hot water and mix well.

VARIATIONS

1. DUCHESS POTATOES: Follow Steps 1 through 3. In Step 4, omit pepper. Add 2 lb 12 oz (5½ cups—28 eggs) eggs to potatoes. (Note: 15 oz (3¾ cups—¾ No. 3 cyl cn) canned, dehydrated egg mix combined with 1 qt lukewarm water may be used for fresh eggs.) Beat until light and fluffy. Spread an equal quantity of mixture in 3 steam table pans (12 by 20 inches). Melt 4 oz (½ cup) butter or margarine; brush on potatoes. Bake in 425°F. oven until heated and lightly browned, about 20 minutes.
2. GRILLED POTATO CAKES: Follow Step 1. In Step 2, use 9¾ qt boiling water. Follow Step 3. In Step 4, add 1 lb 4 oz (2½ cups—12 eggs) beaten whole eggs. Chill mixture. Shape into 4 oz cakes using No. 8 scoop. Use 1 lb (1 qt) sifted general purpose flour; dredge cakes in flour. Grill on well greased 375°F. griddle until golden brown on both sides.
3. MASHED POTATOES WALDORF: Follow Steps 1 through 3. Omit Step 4. Cook 2 lb (1½ qt) chopped raw bacon until crisp. Remove from fat. Add 2 lb (1½ qt) chopped onions (2 lb 4 oz A.P.) to bacon fat; sauté until tender. Drain. Add bacon, onions, and 2 lb (2 qt) grated cheese to potatoes. Place potato mixture in 2 steam table pans (12 by 20–inches). Use 1 lb (1 qt) grated cheese; sprinkle an equal quantity over potatoes in each pan. Bake in 350°F. oven until cheese is melted and is lightly browned.

CLUB SPINACH

YIELD: 100 Portions (3 Pans)	EACH PORTION: ½ Cup
PAN SIZE: 12 by 20 by 2½–inch Steam Table Pan	TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Spinach, canned . .	24 lb 8 oz	3 gal (4–No. 10 cn)	. . . .	1. Drain spinach; chop coarsely; place a layer in each greased pan.
Cheese, Cheddar, ground	4 lb	3 qt	. . . .	2. Cover spinach in each pan with cheese.
Cracker crumbs, finely ground	2 lb 4 oz .	2¼ qt . . .	. . . .	3. Combine crumbs and butter or margarine; sprinkle an equal quantity over cheese in each pan.
Butter or margarine, melted	8 oz	1 cup	. . . .	

(OVER)

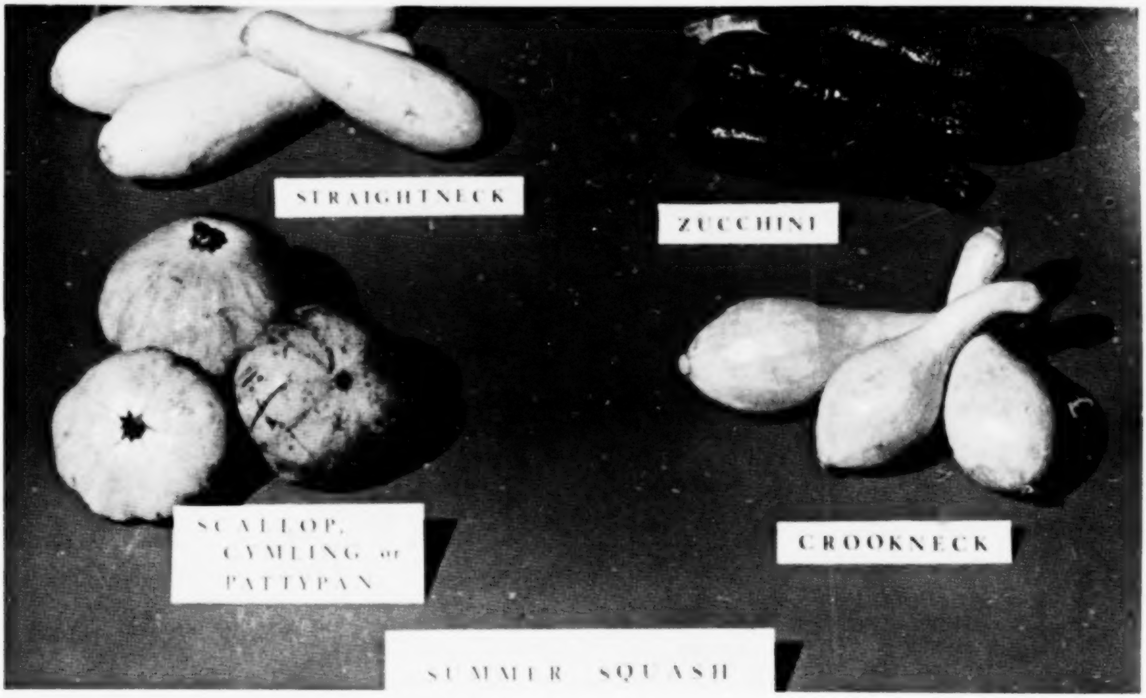
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw, cut in 1-inch pieces	1 lb 8 oz .	3 cups . . .	. . . .	4. Sprinkle 1 cup bacon over mixture in each pan. 5. Bake 30 minutes or until bacon is crisp and spinach is thoroughly heated.

NOTE: 1. In Step 1, 20 lb frozen spinach may be used. Cook frozen spinach according to instruction on Recipe Card Q-G-3.

2. In Step 3, do not substitute bread crumbs for cracker crumbs.

3. Other sizes and types of pans may be used. See Recipe Card A-25.

CREOLE SUMMER SQUASH


STRAIGHTNECK
ZUCCHINI
SCALLOP, CYMLING or PATTYPAN
CROOKNECK
SUMMER SQUASH

CREOLE SUMMER SQUASH

YIELD: 100 Portions

EACH PORTION: ⅔ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	3 lb	2¼ qt ...	....	1. Sauté onions in butter, margarine or salad oil until tender.
Butter, margarine, or salad oil	8 oz	1 cup	....	
Squash, fresh, summer, sliced	20 lb	variable .	....	2. Combine sautéed onions, squash, and water.
Water, boiling	....	2 cups ...	....	3. Bring to a boil. Cover; reduce heat; simmer 10 minutes.

(OVER)

NOTE: 1. In Step 1, 43 lb 1 oz fresh white potatoes A.P. will yield 35 lb peeled potatoes.
2. In Step 1, peeled potatoes may be dipped in solution of antioxidant and water to prevent discoloration. See Recipe Card A-20.
3. In Step 5, ¼ cup dehydrated parsley may be used for fresh parsley.
4. Other sizes and types of pans may be used. See Recipe Card A-25.

VARIATION

1. PAPRIKA BUTTERED POTATOES: Follow Steps 1 through 4. In Step 5, omit parsley. Sprinkle 1 oz (¼ cup) paprika over potatoes.

DOUBLE BAKED POTATOES

YIELD: 100 Portions (2 Pans)	EACH PORTION: ½ Potato
PAN SIZE: 18 by 26-inch Sheet Pan	TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, medium-size A.P.	27 lb 8 oz	50 potatoes	....	1. Scrub potatoes thoroughly removing any blemishes. Place on sheet pans. Prick skin with fork to allow steam to escape. 2. Bake one hour or until done. Cool. 3. Cut potatoes in half lengthwise; scoop out centers for use in Step 6. Set shells aside for use in Step 8.
Water, boiling	....	6¼ qt (variable)	....	4. Place water, butter or margarine, salt, and pepper in mixer bowl; stir to blend.
Butter or margarine	8 oz	1 cup	....	
Salt	1 oz	1⅔ tbsp .	....	
Pepper, white or black	....	1 tsp	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry . .	6½ oz . . .	1¹/₃ cups	. . . .	5. Add nonfat dry milk to mixture in mixer bowl; mix ½ minute at low speed.
Cheese, Cheddar or American cheese, processed, grated or shredded	1 lb	1 qt	. . . .	6. Add reserved potato centers, cheese, bacon, and onions. 7. Whip at high speed 2 minutes or until light and fluffy. 8. Place filling in reserved shells, slightly rounding tops. Place on sheet pans; bake until tops are lightly browned. Serve immediately.
Bacon, cooked, chopped	1 lb	1¼ qt . . .	. . . .	
Onions, dry, finely chopped	8 oz	1½ cups .	. . . .	

(CONTINUED)

DOUBLE BAKED POTATOES

NOTE:
1. In Step 1, consistency of potato mixture may be controlled by reserving 1 qt boiling water and adding gradually until desired consistency is obtained.
2. In Step 6, Cheese food, American, processed, may be used.
3. In Step 6, 4 lb raw chopped bacon yields 1 lb cooked chopped bacon.
4. In Step 6, 2 oz (⅔ cup) dehydrated onions may be used. See Recipe Card A-11.
5. In Step 6, 9 oz dry onions A.P. will yield 8 oz finely chopped onions.

VARIATION

1. POTATOES ON THE HALF SHELL: Follow Steps 1 through 3. Omit Steps 4 through 6. In Step 7, place potato centers in mixer bowl; add 1 lb (2 cups) butter or margarine, 1 lb (1 qt) grated or shredded Cheddar cheese, 5 oz (1⅛ cups) nonfat dry milk, 2 oz (3 tbsp) salt, 2 tbsp red pepper, and 5 to 6 cups boiling water. In Step 8, use 2 tbsp paprika. Sprinkle over filled potatoes; proceed with remaining Step 8.

SAUERKRAUT WITH TOMATOES

YIELD: 100 Portions (1 Pan) EACH PORTION: ½ Cup

PAN SIZE: 18 by 24–inch Roasting Pan TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, chopped, raw	1 lb 8 oz .	1½ qt . . .	. . . .	1. Sauté bacon until crisp. Add onions; sauté, stirring frequently, until onions are tender.
Onions, dry, chopped	2 lb 8 oz .	7½ cups .	. . . .	
Tomatoes, canned, crushed	9 lb 9 oz .	4½ qt (1½–No. 10 cn)	. . . .	2. Combine tomatoes, chicken stock, sugar, cloves, poultry seasoning, and pepper; add bacon and onion mixture; bring to just a boil; reduce heat; simmer 5 minutes.
Stock, chicken, hot	. . . .	1 qt	. . . .	
Sugar, granulated .	9 oz	1¼ cups .	. . . .	
Cloves, ground . . .	. . . .	2 tsp	. . . .	
Poultry seasoning, ground	. . . .	1 tbsp . . .	. . . .	
Pepper, black	. . . .	2 tsp	. . . .	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sauerkraut, canned	18 lb 9 oz	2¼ gal (3–No. 10 cn)	....	3. Rinse sauerkraut under running water. Drain well. Pour into roasting pan. Add tomato mixture; mix well. Cover; bake 2 hours.

NOTE: 1. In Step 1, 2 lb 12 oz dry onions A.P. will yield 2 lb 8 oz chopped onions.
2. In Step 1, 5 oz (1⅔ cups) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 2, 1 oz Soup and Gravy base, chicken may be used. See Recipe Card A–12.

VEGETABLE COMBOS

VEGETABLE COMBOS

Q. VEGETABLES No. 80(2)

YIELD: 100 Portions (2 Pans) EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
1. BROCCOLI COMBO				1. Prepare frozen vegetables according to Recipe Card Q–G–3 and fresh vegetables according to Recipe Card Q–G–2. To cook in steam cooker, follow Recipe Card A–21. 2. Drain; reserve liquid for use in Step 4.
Broccoli, frozen, spears	8 lb			
Corn, frozen, whole kernel	8 lb			
Carrots, fresh, cut in 1 to 2 inch pieces	4 lb			
Butter or margarine, melted	1 lb	2 cups		
Reserved cooking liquid		2 cups		

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
2. BEAN COMBO				3. Combine cooked vegetables; toss lightly; place in serving pans. 4. Combine butter or margarine and reserved cooking liquid. Pour an equal quantity over each pan. Garnish as desired. (See Recipe Card A–22)
Beans, green, frozen, French style	10 lb	....	....	
Beans, lima, frozen	5 lb	....	....	
Carrots, fresh, cut in 1 to 2 inch pieces	5 lb	....	....	
Butter or margarine, melted	1 lb	2 cups ...	....	
Reserved cooking liquid	....	2 cups ...	....	
3. CAULIFLOWER COMBO				
Cauliflower, frozen	5 lb	....	....	
Peas and carrots, frozen	15 lb	....	....	
Butter or margarine, melted	1 lb	2 cups ...	....	

(CONTINUED)

VEGETABLE COMBOS

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved cooking liquid	....	2 cups ...	....	
4. BRUSSELS SPROUTS COMBO				
Brussels sprouts, frozen	8 lb	....	....	
Corn, frozen, whole kernel	8 lb	....	....	
Carrots, fresh, cut in 1 to 2 inch pieces	4 lb	....	....	
Butter or margarine, melted	1 lb	2 cups ...	....	
Reserved cooking liquid	....	2 cups ...	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
7. CORN COMBO				
Corn, frozen, whole kernel	7 lb 8 oz .	....	....	
Beans, green, frozen, round cut	7 lb 8 oz .	....	....	
Carrots, fresh, cut in 1 to 2 inch pieces	5 lb	....	....	
Butter or margarine, melted	1 lb	2 cups ...	....	
Reserved cooking liquid	....	2 cups ...	....	

(CONTINUED)

NC

VEGETABLE COMBOS

TE: 1. In Step 1, of Vegetable Combos 1 and 4, 4 lb 14 oz fresh carrots A.P. will yield 4 lb carrot pieces.
2. In Step 1, of Vegetable Combos 2 and 7, 6 lb 2 oz fresh carrots A.P. will yield 5 lb carrot pieces.
3. In Step 1, of Vegetable Combo 5, 6 lb 14 oz fresh celery A.P. will yield 5 lb celery.
4. In Step 1, of Vegetable Combo 6, 7 lb 5 oz fresh carrots A.P. will yield 6 lb carrots. 2 lb 12 oz fresh celery A.P. will yield 2 lb celery.
5. To avoid repetitive use of the term "COMBO" on menus, the following alternate descriptions are suggested: Garden Medley, Harvest, Printaniére, Bouquetiére, Jardiniére, and Corn Beanie Blend.
6. To cook celery for Vegetable Combos 5 and 6, cook covered in small amount of chicken or beef stock, or boiling salted water for 10 minutes, or until tender.
7. Other combinations of vegetables (frozen, fresh, or canned) may be used; however, color, shape, and texture should be considered.

RATATOUILLE

(Country Style Eggplant and Zucchini)

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb 8 oz .	4½ cups .	....	1. Sauté onions, peppers, and garlic in salad oil or shortening 10 minutes or until tender.
Peppers, sweet, fresh, chopped	2 lb 8 oz .	7½ cups .	....	
Garlic, dry, minced	....	2 tbsp (6 cloves)	....	
Salad oil or shortening, melted	8 oz	1 cup	....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggplant, fresh, unpeeled, cut into 1½–inch cubes	10 lb	3¼ gal ..	....	2. Combine eggplant, zucchini squash, and onion mixture. Add water; stir. Cover; simmer 30 minutes until eggplant is tender. Stir occasionally.
Squash, fresh, zucchini, cut in ½–inch pieces	8 lb	6½ qt ...	....	
Water	....	2 cups ...	....	
Tomatoes, canned, crushed	9 lb 9 oz .	4½ qt (1½–No. 10 cn)	....	3. Add tomatoes, bay leaves, thyme, basil, sugar, and salt. Simmer 15 minutes.
Bay leaves, crumbled	....	3 leaves .	....	
Thyme, ground	....	1 tbsp ...	....	
Basil, sweet, ground	....	1 tbsp ...	....	
Sugar, granulated .	4 oz	½ cup ...	....	
Salt	4 oz	6 tbsp ...	....	

(CONTINUED)

RATATOUILLE

(Country Style Eggplant and Zucchini)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	3 oz	¾ cup ...	....	4. Combine flour and water. Mix until smooth. Pour into tomato and vegetable mixture while stirring. Continue to cook until thickened. Stir frequently.
Water, cold	....	2 cups ...	....	

NOTE: 1. In Step 1, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions. 3 lb 1 oz fresh sweet peppers will yield 2 lb 8 oz chopped peppers.

2. In Step 1, 3 oz (1 cup) dehydrated onions and 6½ oz (1¼ qt) dehydrated green peppers (See Recipe Card A–11) or 6½ oz frozen, diced, green peppers may be used.
3. In Step 2, 1½ tsp dehydrated garlic may be used. See Recipe Card A–17.
4. In Step 2, 10 lb 5 oz fresh eggplant A.P. will yield 10 lb unpeeled eggplant. 8 lb 7 oz fresh zucchini squash will yield 8 lb zucchini squash cut in 2½–inch pieces.
5. In Step 2, 8 lb frozen, squash, zucchini may be used.

HERBED GREEN BEANS

YIELD: 100 Portions				EACH PORTION: ½ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped Celery, fresh, chopped Butter or margarine	4 lb ..... 2 lb ..... 3 lb	3 qt ..... 1½ qt ... 1½ qt ...	....	1. Sauté onions and celery in butter or margarine until tender.
Garlic, dehydrated Basil, sweet .... Rosemary	....	1⅓ tbsp . 3 tbsp ... 3 tbsp ...	....	2. Add dehydrated garlic, basil, and rosemary to sautéed vegetables; mix well.
Beans, green, canned	25 lb 4 oz	3 gal (4–No. 10 cn)	....	3. Drain green beans, reserving 2 cups liquid. Add beans and reserved liquid to onion–herb mixture. 4. Heat on low heat about 20 minutes until flavors are blended.

(OVER)

NOTE: 1. In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions.
2. In Step 1, 8 oz (1⅔ cups) dehydrated onions may be used. See Recipe Card A–11.
3. In Step 3, 2 lb (2–No. 2½ cn) canned dehydrated green beans may be used. Prepare according to instructions on container. Omit butter and pepper.
4. In Step 3, 20 lb frozen green beans may be used for canned green beans.

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